

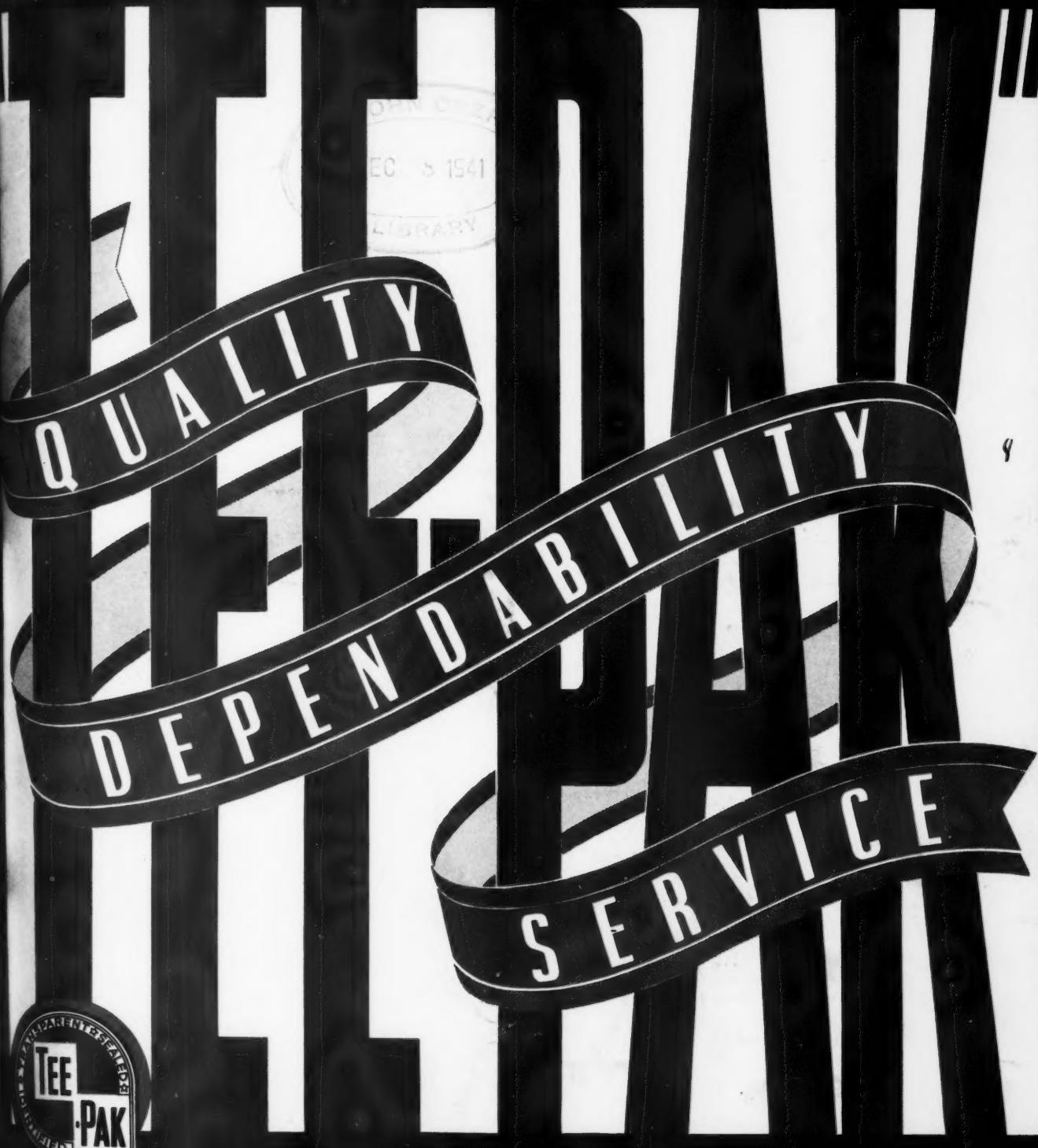
VOLUME 105

DECEMBER 6, 1941

NUMBER 23

# THE NATIONAL Provisioner

*Leading Publication in the Meat Packing and Allied Industries Since 1891*



TRANSPARENT PACKAGE COMPANY, CHICAGO, U.S.A.

# THE NEWS SPREADS...

## Buffalo Smokemaster Saves in Smoking Time and Sawdust



For Stationary and Air Conditioned Houses

Throughout the country, the news spreads that Buffalo Smokemasters save in smoking time...improve the flavor and quality of the finished product...and cut the consumption of sawdust used by as much as 70%. Fully automatic, the Buffalo Smokemaster holds six to eight hours of dampened sawdust. Smoke volume and density is completely and easily controlled. Filtered smoke, free from soot and fly ash can be piped to as many as four stationary or air conditioned smoke houses. Write, today, for details...find out how you, too, can save with Buffalo Smokemaster.

### PLANTS REPORT...

"We have used this machine for fifteen months and found it does a particularly good job on our air conditioned Smoke House. We have ample density at only a fraction of our former cost. In addition, we have acceleration and control."

George Kern & Son, Inc.  
George W. Kern, Pres.

"Our Smokemaster is working very satisfactorily, and its performance is very pleasing to us".

Peters Packing Co., Inc.  
E. E. Peters, Jr.

**JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.**  
Manufacturers of a complete line of Sausage Machinery

Sales and Service Offices in principal cities

# Buffalo

QUALITY SAUSAGE MAKING MACHINE



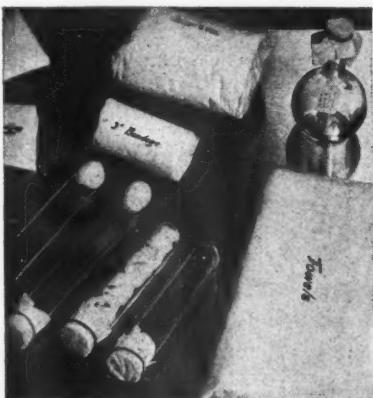
NO. 85 Paterson Parchment Paper Company

DECEMBER, 1941

Bristol, Pennsylvania

## Kept sterile in Patapar

In many hospitals, where instruments and dressings must be sterilized ruthlessly—with live steam and by boiling—they wrap them first in Patapar Vegetable Parchment. After sterilization, the Patapar is not opened until actual use of the instruments or dressing.



Also, as a substitute for more expensive oiled silk, Patapar makes an ideal wet dressing wrap.

An attending surgeon of a hospital staff writes concerning Patapar—"We have certainly found it to fulfill a definite need in our surgical practice and we trust that others will be able to build upon our experience."

Patapar is not only boil-proof . . . it is also grease-resisting, odorless and tasteless. These remarkable qualities have made it one of the most widely used papers in many fields. For instance, in the food industry it helps vitally to conserve the delicate flavor and goodness of butter and cheese. Used as a milk bottle hood, it shuts out contamination and dirt.

These are just a few hints of the thousand ways in which Patapar is used today. Is there a job it can do for you?

## PATAPAR Vegetable Parchment

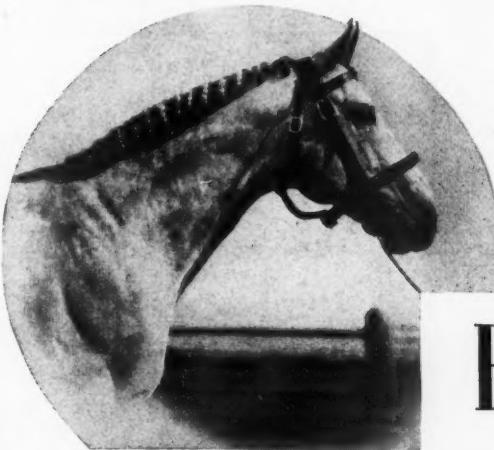
Paterson Parchment Paper Company

Bristol, Pennsylvania

West Coast Plant: 340 Bryant St., San Francisco

Branch Offices: New York, Chicago

Headquarters for Vegetable Parchment since 1885



## Light Horse BREEDS

Horse breeding is a considerable industry in this country. It springs from the deep human impulses for fine animals and has a rich background of social, military and sporting traditions.

True purebreds have known pedigrees. They are registered in the books of their respective organizations. Horseflesh is divided into three general groups: pony, light and draft. Light breeds are the most famous and popular. There are six leaders:

**ARABIAN.** The oldest breed originated in Arabia where raising horses of physical perfection was the chief national pastime. Arabian blood is built out of freedom and close comradeship with man. He was never confined in stables and stalls. He shared his master's tent. He was reared on camel's milk and could travel a hundred miles across the desert without a rest. Arabians have wedge-shaped heads, wide eyes, powerful lungs, small stomachs, short backs, straight firm legs with broad hoofs. The usual Arabian color is brown, bay and chestnut. Black is for chiefs. An Arabian is a small horse, around 15 hands\*, usually with three gaits: walk, trot and canter.

**THOROUGHBRED.** The most famous running breed. All running horses and the big names in racing are Thoroughbreds. About fifty thousand are registered in the U. S. Jockey Club. Of these twelve thousand are racers but only about a hundred, highly selected and most carefully bred, compete in the big stakes and handicap races. The breed was developed in England and goes back to the 17th century. Thoroughbreds are larger and more angular than Arabians. They run faster. They are bay, brown, chestnut, black and occasionally gray. Sometimes the word Thoroughbred is inaccurately used for any purebred. Thoroughbred, however, is the name of a distinctive breed.

**AMERICAN SADDLE.** One of the three light breeds started in the U. S. Top-notch for the horseman who rides for pleasure. A beautiful trotter; swift, springy and high. Sometimes shows five gaits at horse shows: walk, canter, trot, single-foot and pace. The charac-

teristic of this breed is the cultivated single-foot gait, intermediate between the trot and the pace. Originated in Kentucky, now bred everywhere in the U. S. Medium sized, averaging 15.2 hands. The color is usually bay, brown, chestnut or black.

**STANDARDBRED.** Has Thoroughbred and Hackney ancestors. Two types: pacers and trotters. Heavier than the Thoroughbred. Stands 15 to 16 hands. Not so temperamental and lacking some quality, but makes up for it in substance. Excellent saddle horse around country estate and popular for cavalry mounts. Some of the best light artillery horses in this country are Standardbreds.

**MORGAN.** A Vermont creditor named Morgan collected a pair of fine horses in payment of a debt in 1795. He founded this line of fine American purebreds, famous as harness race horses. Developed fine pacing. Used to be the greatest all-purpose farm horse in New England. Ideal for a man who could afford but one light breed because of adaptability to saddle and harness. Morgans are mostly bays with black mane, tail and legs. Smooth lines, good style, endurance and natural knee action. The inspiration for the fast-stepping horses in the Currier and Ives prints.

**HACKNEY.** Developed in England primarily for style. Ranging in size from the pony to the 16-hand horse. Distinctive for its width and weight; strong, smart, fine action. These are the high steppers of Victorian equipages. They pranced for prestige. Today the breed is limited to a few wealthy fanciers and for exhibition. Because of their flexible knee action many hunters and jumpers are half-bred Hackneys. The common colors are chestnut, bay and brown, occasionally roan and black.

In addition to the six leading breeds just mentioned, three other light horse breeds have registries. They are the French Coach, German Coach and Cleveland Bay.

\*A "hand" is four inches, and the measurement is taken from the ground to the top of a horse's withers.

# THE NATIONAL PROVISIONER

*The Magazine of the Meat Packing and Allied Industries*



Volume 105

DECEMBER 6, 1941

Number 23

## EDITORIAL STAFF

J. B. GRAY

*Editor*

EDWARD R. SWEM

*Managing Editor*

VAL WRIGHT

*Associate Editor*

CARL MAGNUSON

*Associate Editor*

C. ROBERT MOULTON

*Consulting Editor*

M. A. ADAMS

*News Editor*

★

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★

## DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

*Editors*

The National Provisioner Daily  
Market Service reports daily market  
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sausage materials, hides, cotton-  
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etc.

For information on rates and  
service address The National Pro-  
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407 So. Dearborn St., Chicago.



Official Organ  
American Meat Institute



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PAUL I. ALDRICH

*President and Editor Emeritus*

ALFRED W. B. LAFFEY

*Vice President and Sales Manager*

E. O. H. CILLIS

*Vice President and Treasurer*

RICHARD VON SCHRENK

*Assistant to President*

THOS. McERLEAN

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★

## RESEARCH AND PROMOTION

Lester I. Norton, Director

## ADVERTISING REPRESENTATIVES

CHICAGO:

H. SMITH WALLACE, 407 S. Dearborn St., Chicago, Ill.

NEW YORK:

HARVEY W. WERNECKE, 300 Madison Ave., New York, N. Y.

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# POWER MATCHED TO YOUR JOB!



NOW YOU CAN CHOOSE 4, 6, or 8 cylinder truck power—and closely fit the requirements of your hauling job!

1942 Ford Trucks may be *power-matched* to 95% of all hauling needs with an exactness that assures flexible performance, greater-than-ever Ford economy, and the long life service for which Ford Trucks are justly famous.

Put a power-matched Ford unit to any test of your own choosing—*on your own job!* Match Ford Truck extra power, pull, traffic maneuverability, low fuel consumption and high load-carrying ability against the best you have ever known. Ask your Ford dealer for an "on-your-job" test!

## FORD TRUCKS FOR 1942



Built to work—to last—to save

4 GREAT ENGINES • 126 CHASSIS and BODY COMBINATIONS • 6 WHEELBASES...Designed to give a New High in PERFORMANCE and even GREATER ECONOMY

**IT'S ONLY TRIPE  
...BUT THEY  
KEEP IT CLEAN**  
*with U·S·S  
Stainless Steel*



EVEN the tripe in this modern meat plant gets as careful handling as the choicest cuts. Wherever meat touches metal they use stainless steel.

Long experience with the action of meat juices on metal lead to choice of U·S·S Stainless Steels for work tables, conveyors, troughs, baskets, hooks and numerous other pieces of equipment.

Stainless steel keeps its brilliant surface. There's no corrosion from meat, cleaning compounds or water. Cleaning is easier and the equipment

stays more sanitary. You save enough on cleaning time and materials to quickly pay for the stainless steel.

★ ★ ★ Because of the importance of U·S·S Stainless Steels in the National Defense Program, temporary delays in providing for normal peacetime requirements are unavoidable. We believe we can count on your understanding cooperation. Production facilities are being rapidly increased and inevitably we shall win this race against time and National need. U·S·S Stainless will then be more plentiful than ever before.



TRIPE CLEANING TABLE made of U·S·S Stainless Steel. The perforated basket is made of stainless steel plates and holds the tripe for cooking or curing in the vats in the background.

## U·S·S STAINLESS STEEL

AMERICAN STEEL & WIRE COMPANY, Cleveland, Chicago and New York  
CARNEGIE-ILLINOIS STEEL CORPORATION, Pittsburgh and Chicago

COLUMBIA STEEL COMPANY, San Francisco

NATIONAL TUBE COMPANY, Pittsburgh

Scully Steel Products Co., Chicago, Warehouse Distributors • United States Steel Export Co., New York



# UNITED STATES STEEL

# This Christmas give a gift to folks who need a lift!

SEND AN ASSORTMENT OF CANNED FOODS TO:



**1 YOUR YOUNGSTERS' SCHOOL CHRISTMAS BASKET**—Start the children happily on the pathway of sharing with others. When their school Scout troupe or club pack a Christmas gift basket this week and next, send the youngsters with gifts of good things to eat. Canned foods are perfect gifts—delicious, nutritious, supplying important vitamins and minerals—and they're foods that keep well—no waste!



**2 YOUR CHURCH CHRISTMAS BASKETS**—While churches throughout the land pack baskets for needy neighbors, do your bit this Sunday by sending an assortment of canned foods. Tuck them in Christmas boxes or baskets. Wrap them white for the "White Gifts" or Manger Service. Fruits, vegetables, meats, fish, milk, soup, beverages—they all come with their natural goodness preserved and protected in cans.



**3 THAT FRIEND WHO'S SICK**—Invalids and convalescents appreciate canned goodness at Christmas. Fruit and vegetable juices, broths, preserves of all kinds, assort nuts and other food specialties tempt lapsing appetites, perk up dull meals. Today more than 400 varieties of foods are packed in cans—tops in taste and good for everyone! Your local grocery store will be glad to help you make up a suitable gift assortment.



**4 YOUR LOCAL WELFARE GROUP**—When your club, lodge or civic group needs your help this Christmas—don't forget canned foods! You can spread joy that will last well into the New Year—canned foods are economical, and often less expensive when you buy them by the case. And you can speed your country's "nutrition-for-defense" program by helping everyone to get plenty of the right things to eat during 1942!

TEAR OFF AND HAVE  
Here are 4 typical  
assortments you  
can order from  
your grocer:  
*USE THIS WHEN ORDERING*

FOR ABOUT \$1.00 YOU CAN GET:

- 3 cans tomato soup
- 3 large cans evaporated milk
- 1 small can coco
- 1 can baked beans
- 1 can salmon
- 1 can tomatoes
- 1 can mixed fruit
- 1 can apple sauce

FOR ABOUT \$2.00 YOU CAN GET:

- 1 can pea soup
- 1 can chicken broth
- 1 large can evaporated milk
- 1 pound coffee
- 1 can corned beef
- 1 can potted meat
- 1 can string beans
- 1 can corn
- 1 can cranberry sauce
- 2 cans grapefruit juice

FOR ABOUT \$3.00 YOU CAN GET:

- 1 can condensed milk
- 3 cans evaporated milk
- 1 large can evaporated milk
- 1 pound coffee
- 1 can orange juice
- 3 cans相聚
- 2 cans ham
- 1 can each of luncheon meat, sardines, shrimp, tomatoes, pumpkin, prune, mixed fruit, peach syrup.
- 1 pound pine pudding

FOR ABOUT \$4.00 YOU CAN GET:

- 2 cans tomato juice
- 2 cans mixed soups
- 2 large cans evaporated milk
- 1 pound coffee
- 1 can macaroni
- 1 can mushrooms
- 1 pound plum pudding
- 1 can each of corn, bouillon, sardines, cod ham, salmon, asparagus, hard or aluminum beans, cherries, grapefruit.

FOLLOWED IN THE INTERESTS OF NATIONAL NUTRITION BY  
**CONTINENTAL CAN COMPANY**  
MANUFACTURERS OF CONTAINERS FOR INDUSTRY AND DEFENSE NEEDS

Here's No. 12 in Continental Can Company's national advertising series promoting products that come in cans. You'll see this timely full-page, two-color advertisement in the Dec. 20th issue of The Saturday Evening Post. It's another "double-duty" ad—designed to help our customers and national nutrition. Free reprints are available.



As we move—with history—into another year, our national need for food conservation becomes more and more urgent. In this light, "Cellophane" stands forth brighter than ever. Saving the nation's food—keeping it clean and keeping it fresh—is the most vital role of "Cellophane" today.

**DU PONT OFFERS YOU A SPECIAL SERVICE...**

► If you use "Cellophane" cellulose film, our representatives will examine your packaging methods and make any possible suggestions for more efficient and more economical operation. No obligation. Just write: "Cellophane" Division, E. I. duPont de Nemours & Co. (Inc.), Wilmington, Delaware.



Listen to Du Pont's "Cavalcade of America" . . . every Monday evening over coast-to-coast NBC Red Network

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"CELLOPHANE" IS A TRADE-MARK OF E. I. DU PONT DE NEMOURS & CO. (INC.), WILMINGTON, DELAWARE

Look At Your  
Insurance  
Costs Since 1934

Interboro Would  
Have Saved You  
32½% Annually

## Why Not Prepare For 1942?

Before long you must be ready to renew your policies for Workmen's Compensation, Automobile, Products, and other liability insurance.

Interboro has carried these insurance lines for many packers and meat dealers for years. **THEY** have enjoyed the benefits of Interboro dividends averaging 32½% for the past 7 years.

Consider Interboro's Record of Savings.

Since 1918 Not less than 20%

Since 1928 not less than 25%

Since 1934 averaging 32½%

## To All Policyholders

**INTERBORO MUTUAL<sup>\*</sup>**  
**INDEMNITY INSURANCE COMPANY**

270 Madison Avenue, New York, N. Y.

TEL. AShland 4-7686

\*Licensed in Middle Atlantic and Eastern States only.

*That's good sausage you sell—*

**I LIKE  
THE REAL  
SMOKED  
FLAVOR!**

Armour's  
Natural Casings  
Permit Great  
Smoke Penetration  
**-BETTER FLAVOR!**

• Great smoke penetration—that's what gives smoked sausages the real old-fashioned flavor that customers like. To get this preferred flavor in your smoked sausages, use Armour's Natural Casings. They permit the fragrant smoke to penetrate, making the meat rich, tangy and flavorful. And, of course, sausages that taste better are bound to sell better!

You'll get plump, fresh-looking sausages, too—because of the great elasticity of Armour's Casings.

Your nearest Armour branch can quickly supply you with any size and type you need...uniform, strong casings that are exactly right for your purpose. Next time, order Armour's Natural Casings.

## ARMOUR'S NATURAL CASINGS

# This Week's NEWS HIGHLIGHTS

THE NATIONAL  
Provisioner

## INSTITUTE NEWSPAPER ADS WIN AWARD

For maintaining "a consistently high standard in newspaper advertising," the American Meat Institute has been declared winner of the "Socrates High Award" given annually by National Ad-Views, a review of advertising ideas and national advertising in newspapers. The awards are made to the advertiser obtaining the largest number of points in cumulative monthly score cards kept in various parts of the country.

"In promoting interests of the meat industry, American Meat Institute advertising excels because it presents thorough consumer education on the health value of meat products," stated Ad-Views in announcing the award. "To publicize meat as an economical energy food, American Meat Institute ads include valuable informative charts, picturing various meats and listing their vitamin content. . . . To build confidence and lend authority to its statements, the Institute . . . includes seal of acceptance by council on foods and nutrition of American Medical Association in all its ads."

## LABOR TURN-OVER

The "quit" rate among workers in the meat packing industry continued at an abnormally high level during September, according to the U. S. Department of Labor, and the total separation rate—7.20 per hundred employees—was lower than in August but above September, 1940. The total accession rate, that is, the total number of workmen hired per 100 employees, was 7.59 and showed a larger proportion of new employees than rehired workers. The "quit" rate was at a record high for all manufacturing industries in September, reflecting employment dislocation on account of the defense program.

## OPPOSE RATE REDUCTION

Signifying their intention of continuing to assist in filling the army's meat needs, with an eye on participation in European business after the war, four interior Iowa, Minnesota and Wisconsin packers are fighting reduction in railroad freight rates on meats from Kansas City to several Arkansas points, including Camp Robinson. The rail-

roads, in a petition for modification of the ICC order in I. and S. 2595, are seeking to reduce rates on Kansas City-Arkansas traffic to meet truck competition.

The Midwest packers argue that the new rail rates would give a monopoly of business in the territory involved to Kansas City processors, and their only alternative would be to truck.

They point out that they can move meat more cheaply in their own trucks than by common or contract carrier, and that packers have idle equipment which can be used for such traffic, as well as potential back-haul business. The Midwest packers declare they are entitled to part of the increased business in the territory.

## TRUCK AND BUS INVENTORY

Latest tabulations in the national truck and bus inventory show returns from the southern and southeastern states far below the average. The Public Roads Administration lists unusual tardiness in eleven states—Alabama, Florida, Georgia, Kentucky, Louisiana, Mississippi, North Carolina, Oklahoma, South Carolina, Virginia, and West Virginia.

Priority ratings to assure future production and replacement parts for motor vehicle owners make absolutely necessary complete information on every truck and bus in the United States, the Public Roads Administration points out in again urging truck and bus owners to fill out and return questionnaires. The information is also wanted by the War Department in connection with plans for national defense.

## WAGE-HOUR RECORDS

For the third time a federal district court has ruled that branch offices of the Cudahy Packing Co. must comply with subpoenas of the Wage and Hour Division, U. S. Department of Labor, to produce wage, hour and shipping records to determine compliance under the Fair Labor Standards Act. The latest court decision obtained against the company was in U. S. District Court for the southern district of California. The company raised various objections to the validity of the subpoena and the authority of the administrator to examine its records. The court overruled these objections.

## Army Buys 8½ Million Lbs. of Canned Meats

THE fourth and final installment of one of the largest canned meat buying programs ever initiated by the U. S. Army was announced this week by Brigadier General Joseph E. Barzynski, commanding general, Chicago Quartermaster Depot. Canned meat purchases announced this week totaled 8,491,863 lbs. and were valued at \$1,944,601.81.

During the past four months the Chicago Depot has purchased 37,000,000 lbs. of various canned meat products for consumption by the army. From August through November, inclusive, approximately 9,000,000 lbs. of canned meats have been purchased each month by the Depot.

Twelve firms participated in the canned meat awards announced this week. They are:

FIRM AND PRODUCTS	AMOUNT lbs.	VALUE
Stokely Bros. & Co., Inc., Corned beef hash.....	750,120	\$122,502.25
Meat and vegetable hash.....	162,000	25,532.79
Meat and vegetable stew.....	1,434,420	215,991.59
Cudahy Packing Co., Corned beef hash.....	288,948	52,220.78
Pork luncheon meat.....	513,072	170,408.10
Vienna sausage .....	115,524	42,060.74
Meat and vegetable hash.....	202,500	33,075.00
United Packers, Inc., Corned beef hash.....	1,500,036	257,018.15
Fresh roast beef.....	144,000	39,367.20
Rath Packing Co., Pork luncheon meat.....	756,000	248,004.00
Armour and Company, Pork luncheon meat.....	288,000	94,080.00
Vienna style sausage.....	234,720	84,137.91
Republic Food Products Co., Corned beef hash.....	151,998	26,085.88
Vienna style sausage.....	295,596	106,393.14
John Morrell & Co., Pork luncheon meat.....	346,464	114,333.12
Libby, McNeill & Libby, Corned beef hash.....	270,428	47,905.48
Meat and vegetable hash.....	284,188%	47,214.94
Derby Foods, Inc., Vienna style sausage.....	225,086	76,162.08
Grand Packing Co., Corned beef hash.....	38,544	6,753.74
Vienna style sausage.....	150,048	48,668.87
Meat and vegetable hash.....	101,290 1/4	16,328.13
Meat and vegetable stew.....	18,810	2,745.01
Swift & Company, Pork luncheon meat.....	173,232	56,802.77
Walker's Austin Chili Co., Meat and vegetable stew.....	46,890	6,880.14

The total amount and value of each of the canned meat products listed in this week's announcement of purchases:

PRODUCT	AMOUNT lbs.	VALUE
Vienna style sausage.....	1,020,924	\$324,412.74
Meat and vegetable hash.....	749,979	122,150.86
Meat and vegetable stew.....	500,120	235,616.74
Fresh roast beef.....	144,000	39,367.20
Corned beef hash.....	3,000,072	518,486.28
Pork luncheon meat.....	2,076,768	684,617.99
Total .....	8,491,863	\$1,944,601.81

# PLACE OF MEAT ARMED DEFENSE AT THE 1941



GRAND CHAMPION STEER AND BARROW AT INTERNATIONAL

Loyal Alumnus IV, 18-month old 983-lb. steer bred and fed by Purdue University won top honors. The champion was sired by a purebred Angus bull out of a purebred Shorthorn cow. Dean H. J. Reed (right) of Purdue and F. C. Hockema, assistant to the president of the university, are shown with the top ranking animal.



The 220-lb. Chester White barrow from Lisle Farms of Illinois beat an outstanding field to win the grand championship at the International. The Lisle barrow was top in the competition on his excellent balance of full, plump hams with a neat jowl and shoulder. Reserve grand champion was a medium weight Berkshire from Ohio State University. Current interest in pork production to meet national defense needs was attested by the fact that 626 barrows were shown at the International, 200 more than last year. Carlot quality was high with the grand championship going to a load of purebred Berkshires produced by Karl and George Hoffman, Ida Grove, Ia.

THE record-breaking crowds which packed the International Amphitheater at Chicago this week, as the forty-second annual International Livestock Exposition drew carloads of choice meat animals and breeding stock for this leading event of the livestock world, dramatically emphasized the basic part being played by the livestock and meat industry in feeding the U. S. and other free nations in the present international crisis.

Intense interest in the exposition program and the numerous educational exhibits sponsored by such agencies as the National Live Stock and Meat Board and the high prices paid for breeding stock provided further indications that the meat packing industry, as the connecting link between the livestock raiser and the retailer, will have in 1942 an unprecedented opportunity to render service to the nation.

Record entries and high quality marked the competition among livestock breeders and feeders for International championships this year.

The coveted title of grand champion steer of the show went to Loyal Alumnus IV, fed and bred by Purdue University. The 983-lb. 18-month old animal, fitted and finished by Gilman Stewart, Purdue herdsman, was sired by a purebred Angus bull out of a purebred Shorthorn cow. The steer was mature without waste fat. Firestone Tire and Rubber Co. purchased the animal at \$3.30 per lb., the same price paid by the firm for Sargo, last year's grand champion.

Reserve grand champion steer was TO Again, a 930-lb. Hereford fed by Richard Lacey of Illinois. It sold for \$1 per lb. This was 40c per lb. more than the reserve champion brought in 1940. TO Again was grand champion of the junior show.

Grand champion barrow was a 220-lb. Chester White shown by Lisle Farms of Illinois. The champion was a good meat hog with a plump ham and a neat jowl and shoulder. Reserve barrow championship was won by Ohio State University with a medium weight Berkshire.

Angus steers entered by the Schmidt brothers of Delmar took the grand championship for carlot fat cattle; the Schmidt carload also won in the Angus division while the champion Hereford carload was fed by Karl and George Hoffman and the top Shorthorn carlot by the Thomas E. Wilson farm. The Chicago Association of Wholesale Meat and Provision Distributors bought the champion Schmidt carload at \$30.75 per

# MEAT HEALTH AND DEFENSE EMPHASIZED AT THE 1941 INTERNATIONAL

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cwt., \$3.75 over the price paid last year. Other high ranking carlots brought from \$20.75 down to \$15.00 per cwt.

Purebred Berkshires won the grand championship in the carlot hog show for Karl and George Hoffman of Ida Grove, Ia. The runner-up load, also Berkshires, was the entry of Howard Charlott of Blair, Neb.

The grand champion carlot of lambs, exhibited by W. J. Brodie, Stouffville, Ont., was made up of 51 Southdowns averaging 84 lbs. Armour and Company bought the carlot at \$27.75 per cwt.

This year's display by the National Live Stock and Meat Board, a modification of the moving exhibit which attracted favorable attention last year, was a leading feature of the exposition. Dedicated to the place of meat in national health defense, the exhibit showed scores of actual meat cuts for every purse and purpose. A special display, featuring thrifty cuts, pointed out that a recent survey showed 183 different cuts available in Chicago for 25c per lb. or less.

Among the most popular divisions of the Board's large exhibit was a window showing a week's food supply as allowed the civilian population of Germany and England, under their food rationing systems, contrasted with a week's food supply for an individual in the U. S., as recommended by nutrition authorities. It showed that while the recommended American diet meets all nutritional requirements with room to spare, the rationed meals being eaten by the populace of England and Germany leave much to be desired.

(Continued on page 14.)

## MEAT BOARD EXHIBITS

In nearly 100 ft. of exhibit space the National Live Stock and Meat Board told International visitors of the importance of meat in national health defense and the part it plays in the diet of the armed forces. Pigs sculptured in lard provided a military note in one section of the exhibit, while typical army meat cuts and army meals were featured in another. Typical diets of the civilian populations of America, Great Britain and Germany, with nutritional values summarized in charts, were featured in a third. The thrifty meat cuts were publicized in another section of the display case and sausage in natural casings also received attention. A unique feature of the exhibit was an endless conveyor belt displaying 80 ft. of meat cuts—thrifty meat cuts, special cuts for all occasions, variety meats, sausage and army style cuts.



The nutritive elements in the German diet supply the minimum requirements of the body for protein, iron, phosphorus and vitamins, including thiamin, riboflavin, nicotinic acid and vitamin A. The English diet, which ranks second of the three from the nutritional standpoint, is just short of the recommended standard.

Another window, containing examples of Army style meat cuts and a display of three typical Army meals, backed up the often repeated assertion that the U. S. Army is the best fed in the world. Related to this display was a picturesque diorama burlesquing life in an Army camp, in which all figures were molded in pure lard.

The uniformed pigs, produced by Clarence Lawson, talented young Negro sculptor, roused numerous chuckles from show visitors. One reluctant lard soldier was shown being dragged from his tent by a hard-boiled sergeant, while two of his companions were having difficulty getting into line for reveille.

A feature of the Meat Board exhibit, adopted last year, was an endless conveyor belt, containing 80 ft. of fresh meat cuts classified in five sections—thrifty cuts, special cuts for every occasion, variety meats, sausage in natural casings, and the Army style cuts previously mentioned. Housewives learned an important lesson in meat cookery from two rib roasts of beef displayed side by side to illustrate how too high a temperature results in needless shrinkage and waste. One of the roasts, which had been subjected to excessive heat, showed a loss of 18.6 per cent, or nearly one-fifth.

#### Special Equipment Used

The Meat Board exhibits were again housed this year in the permanent cooler presented several years ago by E. J. Ward of United Cork Companies. Refrigeration was provided by a 4-cylinder, 7½-h.p. Freon compressor unit manufactured by Baker Ice Machine Co., installed by Burge Ice Machine Co. of Chicago. The Baker company also furnished the ice machines used by the Board in its recent displays at the American Royal and Ak-Sar-Ben stock shows.

Kelvinator forced convection units and coils were employed in refrigerating this year's display at the International, and through improved control of temperature, humidity and air circulation, meat used in the exhibit kept better than in any previous display, according to M. O. Cullen, the Board's merchandising specialist. Equipment used in servicing the exhibit included an electric meat cutter made by the Jim Vaughan Co.

Among the group of displays at the International sponsored by the Department of Agriculture, one of the most interesting to meat-minded visitors was that devoted to the federal meat grades, which is illustrated in this issue. A motion picture exhibit by the National Live Stock Loss Prevention Board

(Continued on page 38.)

## 2,000 4-H Club Members and Leaders Enjoy 24th Thomas E. Wilson Day

**A**N AFTERNOON of entertainment, in which a number of 4-H club boys and girls were rewarded for their work during the past year, climaxed by a rousing dinner at which good food and good fellowship were much in evidence, marked the twenty-fourth annual Thos. E. Wilson day program staged on December 1 at the Medinah temple, Chicago, in connection with the International Live Stock Exposition.

Between 1,500 and 2,000 enthusiastic 4-H young people and their leaders enjoyed Mr. Wilson's hospitality this year. As the program unfolded, including in its scope remarks by nationally famous personalities, musical numbers, puppet and acrobatic acts and comic presentations, their emotions ran from vibrant patriotism to uninhibited hilarity.

During the afternoon program, Thos. E. Wilson, chairman of the board of Wilson & Co. and leading 4-H sponsor, presented awards to winners in the



4-H FEEDERS  
GET AWARDS

Thomas E. Wilson presents awards to winners of the junior feeding contest. The boys are (left to right) Don Provost, Lambert, Okla., Edson Schuman, Columbia City, Ind., and Richard Nelson, Boone, Ia.

#### AWARDS FOR LEADERSHIP

Edward F. Wilson, president of Wilson & Co., presenting university scholarships to Margery Haiblitzel, St. Joseph, Mo., and Wayne Thorndyke, Lambert, Okla., as winners of the national 4-H Club leadership contest. Mr. Wilson awards the two scholarships each year.



national 4-H meat animal livestock contest and the national junior feeding contest, and Edward F. Wilson, president, similarly honored winners of the national 4-H leadership contest.

This portion of the program was broadcast over a CBS network, as were interviews with Lieut. Com. Gene Tunney, U. S. N. R., retired heavyweight boxing champion of the world, Gene Sarazen, former American and British open golf champion, and Floyd Wise, 1941 National corn husking champion.

At the dinner which followed the afternoon's entertainment, 4-H guests sated their robust rural appetites with tenderloin steak and other good foods. Thos. E. and Edward Wilson, Harry Williams, vice president, Wilson & Co., Maj. Jesse H. White, Army Quartermaster Corps, and Lt. Col. R. A. Isker were among those seated at the speaker's table.

At the dinner, the 4-H boys and girls traded autographs, sang to the accompaniment of roving bands of musicians, and laughed at the antics of a clown who moved about the packed banquet hall. A personal greeting by Mr. Wilson wound up the dinner, and the delegates left the hall to ride in double-decked buses to the International Amphitheater for a parade.



#### Views in Saratoga Plant

1.—Plant of Saratoga Meat Products Co., Chicago. New additions, including sausage kitchen and coolers, have doubled capacity.

2.—Crist Lisberg (left) president, and D. F. Brown, vice president, pose beside floral tributes from friends at plant's formal opening.

3.—Private office in one of new additions is wood paneled and fluorescent lighted.

4.—General office is light and airy and equipped with modern furniture and fixtures. It affords a view of the shipping dock and of the adjoining shipping room.

5 and 6.—Views in the new sausage kitchen. It is constructed with tile walls and brick floor and provided with the most modern equipment. Product is handled on cages on overhead rail to smokehouses, cookers, showers, etc., and into shipping and sales cooler.

7.—Ham pumping room in the basement. New automatic compressor is shown in background.

8 and 9.—Sales and shipping cooler. The company produces boiled hams, meat loaves and many sausage and ready-to-eat specialties.

## SARATOGA SHOWS PLANT ADDITIONS, HAS CONSISTENT PROFIT RECORD

**A**NOTHER step in the progress of the Saratoga Meat Products Co. was recorded on November 25 when the company held open house attended by more than 2,000 retailers, meat men and friends. The affair celebrated the occupation of important additions to the plant, including general and private offices, new coolers, a sausage kitchen

capacity of the original Saratoga plant.

Accompanying illustrations show new additions and enlarged shipping room. This room opens directly onto a commodious receiving and shipping dock. Private and general offices in a new addition at the front are reached from the street through a tiled vestibule.

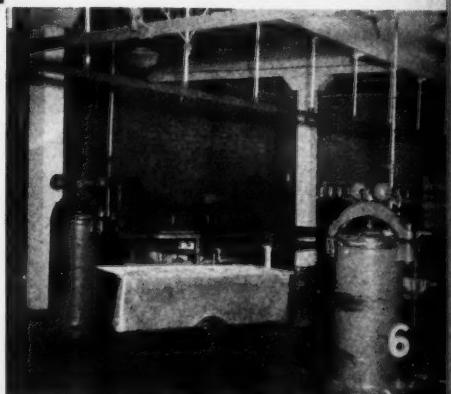
Saratoga was the first Chicago plant to install Sterilamps in its coolers. These lamps have practically eliminated product returns and given such good results in maintaining ideal cooler and product conditions that the new storage and shipping cooler has been equipped with them. Shipping cooler and raw material cooler are refrigerated with Gebhardt circulating units. New equipment includes a low-pressure, oil-fired, H.R.T. Kewanee boiler, and a 5-ton automatic Frick compressor.



and a ham boning and pumping room.

The record of the Saratoga Meat Products Co. is unique and inspiring. Since its organization by Crist Lisberg in 1925 it has never failed to make a profit in any year. The company produces only first quality meat products, a policy that has had much to do with its success. Perhaps of equal importance is the fact that the company merchandises its products energetically, intelligently and persistently throughout its territory.

The firm moved to its present location in 1927. At that time it was considered that the plant had sufficient capacity to serve the company's needs for a long time. Additions constructed this year practically double the ca-



# Quality of Beef From Grass-Fed and From Grain-Fed Cattle of Equal Fatness

By O. G. HANKINS AND N. G. BARBELLA  
*Bureau of Animal Industry, U. S. Department of Agriculture*

IT IS generally known that "grass cattle" do not meet with as much favor as "grain cattle" on the markets of the United States. Various reasons are advanced for the preference for the grain-fed cattle and the beef they produce. Among the reasons given, or advantages claimed for the grain-fed cattle, are higher dressing percentage, whiter fat, brighter-colored, firmer, and less "watery" lean tissue, better storage or ripening quality, and others.

It was to subject some phases of the problem to critical, experimental examination that a cooperative study was instituted in 1937 by the Virginia Agricultural Experiment Station, Virginia State Division of Markets, and the Agricultural Marketing Service and Bureau of Animal Industry of the U. S. Department of Agriculture.

In planning the series of three experiments the viewpoint was held that if grass cattle are generally inferior to grain cattle it is possibly due in large part to a lower degree of finish in the case of the former. Moreover, in a study of the nature contemplated it was obvious that it would be unfair to have two variables—one of feed and the other of finish—unless the project were set up to take both fully into account. Under the limitations with respect to funds, personnel, and equipment this could not be done and therefore steps were taken, as explained below, to eliminate the variable of finish.

In the three-year study a total of 120

beef-type steers were used. When the 40 cattle were obtained for each experiment they were approximately 2½ years of age. Selections were made for uniformity also with respect to breeding, weight, and other factors. All the steers were wintered at Blacksburg, Virginia, on a medium plane of nutrition.

At the beginning of the grazing season each year, about May 1, the cattle were divided as equally as possible into two groups of 20 each, considering the factors of breeding, weight, and grade. On the average the 120 steers, approximately 3 years old at the beginning of the experiment proper, were "low good" in feeder grade.

## How Cattle Were Fed

The cattle in Group 1 were turned on a typical southwestern Virginia unfertilized bluegrass pasture and received only grass and block salt during the feeding period, which averaged 173 days for the three experiments. The Group 2 steers were placed in a dry lot and fed shelled corn, cottonseed meal, mixed hay, and block salt for the same period of time. The amount of feed was so controlled as to keep these cattle at approximately the same degree of fatness throughout the feeding period as those on grass.

After the final weights were taken at Blacksburg the cattle were graded individually by a committee of three Department and station men and, taking all factors possible into account, each

group of 20 was divided equally into two subgroups of ten head each. One subgroup was shipped to the Bureau of Animal Industry at the Beltsville Research Center, Beltsville, Maryland, and the other to the Jersey City market.

At Beltsville the cattle were again graded, weighed, slaughtered and graded as dressed carcasses and certain laboratory observations were made on the meat. Certain data were obtained on the cattle shipped to Jersey City to supplement those recorded at Beltsville.

An additional phase of the study was concerned with the comparative ripening of beef from the cattle fattened on the two types of feed. Extraordinary care was taken to pair rib cuts from carcasses—one grass-fed and the other grain-fed, having as nearly as possible the same proportions of intramuscular fat. Ripening was done at a cooler temperature of 33 to 36 degs. F. and observations were made on the meat after averages of 15.7 and 50 days had elapsed following slaughter.

As slaughter cattle, at the end of the experimental feeding period at Blacksburg, both the grass and grain steers were "low good" in grade. Not only was this true in terms of the three-year averages but also for all six groups of cattle involved except those fed grain in 1940. In that case the cattle averaged high medium, but were barely across the line from "low good."

The grass-fattened cattle suffered

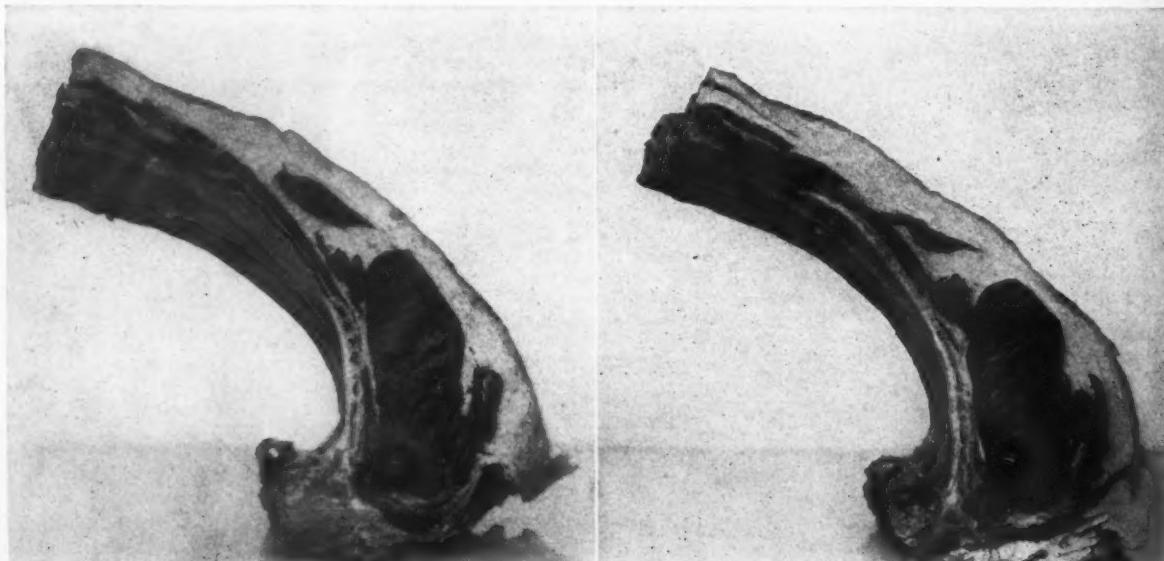


FIGURE 1.—RIB CUTS FROM REPRESENTATIVE CATTLE FINISHED ON GRASS (LEFT) AND GRAIN (RIGHT).

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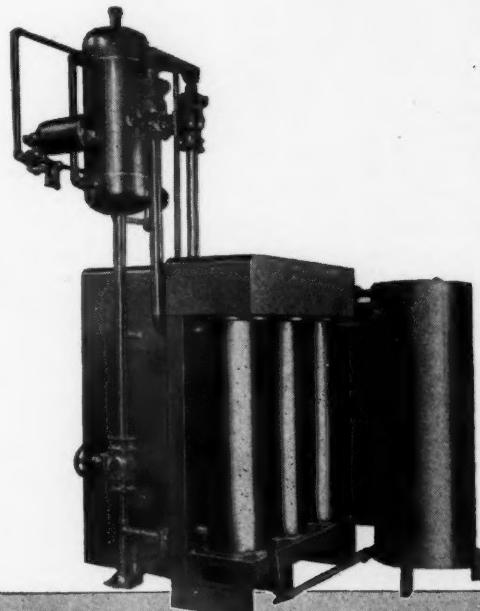
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somewhat more weight loss in shipping to market than those fed grain with hay. With respective average final experimental weights of 1,315 and 1,295 lbs. at Blacksburg, the corresponding average live weights at slaughter (selling weights in the case of the cattle slaughtered at Jersey City) were 1,200 and 1,204 lbs. Percentage losses of 8.7 and 7.0 for the grass and grain cattle, respectively, were represented.

In 1938 and 1939 the cattle were again graded individually by the committee after they reached Beltsville and Jersey City. The average grades for both the grass-fattened and grain-fattened cattle both years were again "low good." In 1940 the cattle shipped to Beltsville were again graded on foot after reaching that place. The average grades for the ten head of grass cattle and ten head of grain cattle were "low good" and "high medium," respectively. Actually the difference was much less than the one-third of a grade indicated.

Despite the somewhat greater shrinkage of the grass cattle, represented by the difference between final experimental weight and live weight at slaughter, there was no appreciable difference between the two groups with respect to dressing percentage when the latter was calculated on the basis of final experimental weight and warm dressed-carcass weight. The average values for the grass and grain cattle were 55.2 and 55.6 per cent, respectively, and the corresponding yields of chilled carcass—data being available only for the cattle slaughtered at Beltsville—were 54.4 and 54.6 per cent. However, it is of special interest that calculations on the basis of weight of warm dressed carcass in relation to live weight at slaughter showed carcass yields of 60.5 per cent for the grass cattle and 59.7 per cent for the grain cattle. The corresponding percentages for the chilled carcasses were 59.5 and 58.8.

#### Fat Color is Major Difference

Of the various factors considered in grading carcasses only color of fat showed any difference of consequence on the average between the two groups of cattle. Even in that case the difference was small, only one-half grade, but the carcasses of the grass-fattened steers were the lower, due to the somewhat greater proportion of yellow in the color. In composite grade, that is, in grade of carcass as a whole, the three-year average for both groups was "high commercial."

That the effort to produce cattle of approximately equal fatness on grass and grain with hay was successful was further shown by the composition of the 9-10-11-rib cut, a standard carcass sample (see Figure 1). In the case of the grass cattle the three-year average content of separable fat of this sample was 31.8 per cent; the value for the other group was 29.4 per cent. The corresponding percentages of ether extract (fat) of the eye muscle were 2.97 and 3.06.

In color of lean no difference was observed between the carcasses of the

two groups of cattle. However, the color of the fat of the grass cattle contained a greater proportion of yellow than the color of the other group. Associated with the somewhat greater yellowness of the fat of the cattle fattened on grass was a higher content of carotene, the chief source of vitamin A.

No appreciable difference was found in the palatability of rib cuts from the two groups of cattle when roasted ten days after slaughter. Assuming that differences might exist which the usual ripening period failed to emphasize sufficiently to be measured, the effects of longer periods of ripening were studied, as indicated above. Chemical determinations indicated that the changes which occurred in 15.7 days, and also in 50 days, were only those of normal ripening for such periods and that there were no measurable differences between the meat of the two rations in this respect. These indications were supported by palatability tests.

In considering the results of this study one is impressed with the lack of difference, generally speaking, between the meat from the two groups of cattle. It seems logical to believe that, aside from color of fat, the differences between grass beef and grain beef generally encountered on the market are due in large measure to differences in fatness. The reader should not overlook the fact, however, that these experiments did not involve a comparison of results from cattle fed grass with those from cattle fed grain to a relatively high degree of fatness.

#### REFERENCES

- For the convenience of persons who desire to read other reports dealing with certain phases of this study the following references are given:  
Barbella, N. G., Tanner, B.; and Hankins, O. G. 1941 Comparative ripening of beef from grass and grain-fattened steers. Paper presented at April, 1941, meeting of Amer. Chem. Soc., St. Louis, Mo. Abstract published in the Abstract of Papers.  
Hunt, R. E. 1939 Making good beef on Virginia grass. Hereford Journ. 30 (9): 28, 29, 31 September.  
Report of the Chief of the Bureau of Animal Industry, U.S.D.A., 1939.  
Report of the Chief of the Bureau of Animal Industry, U.S.D.A., 1940.

#### MORE FOR TAXES

The percentage of earnings which leading corporations set aside as reserves for the payment of federal income taxes was about the same in the third quarter of 1941 as in the second, reports the National Industrial Conference Board, although it was much higher than in the third quarter of 1940. For 217 industrial companies, income tax accruals amounted to 55.5 per cent of net earnings before federal taxes, as compared with 56.1 per cent in the second quarter and 39.1 per cent in the third quarter last year. The percentage for the first nine months was 52.9, as compared with 31.6 in 1940.

The net income after federal taxes of 91 industrial companies was 8.3 per cent of total sales in the first nine months, as compared with 10.1 per cent in the corresponding period last year.

#### TYPES OF PLANT OWNERSHIP

Of the 1,478 meat packing establishments covered by the census of manufactures for 1939, 216 were of the central-administrative type of operation, including two or more manufacturing units, and 1,262 were of the independent, single-unit type, according to a study of the type of organization of manufacturing establishments recently issued by the Bureau of the Census.

Plants in the former general group included 193 under corporate ownership or control and 23 under non-corporate ownership. Of the total of 119,853 wage earners employed on an average during 1939 by the entire industry, 81,302 were employed by plural-unit companies and 38,551 by the independent organizations. Value of product of the two classifications was \$1,766,565,516 and \$881,790,036, respectively.

Among the 1,262 independent companies covered by the census, 532 were under corporate ownership or control and 730 under non-corporate ownership. Of the total of 1,478 plural- and single-unit meat packing establishments included in the 1939 figures, 725 were under corporate ownership, 455 were owned by individuals, 292 were partnerships, five were cooperatives and one was under a miscellaneous ownership.

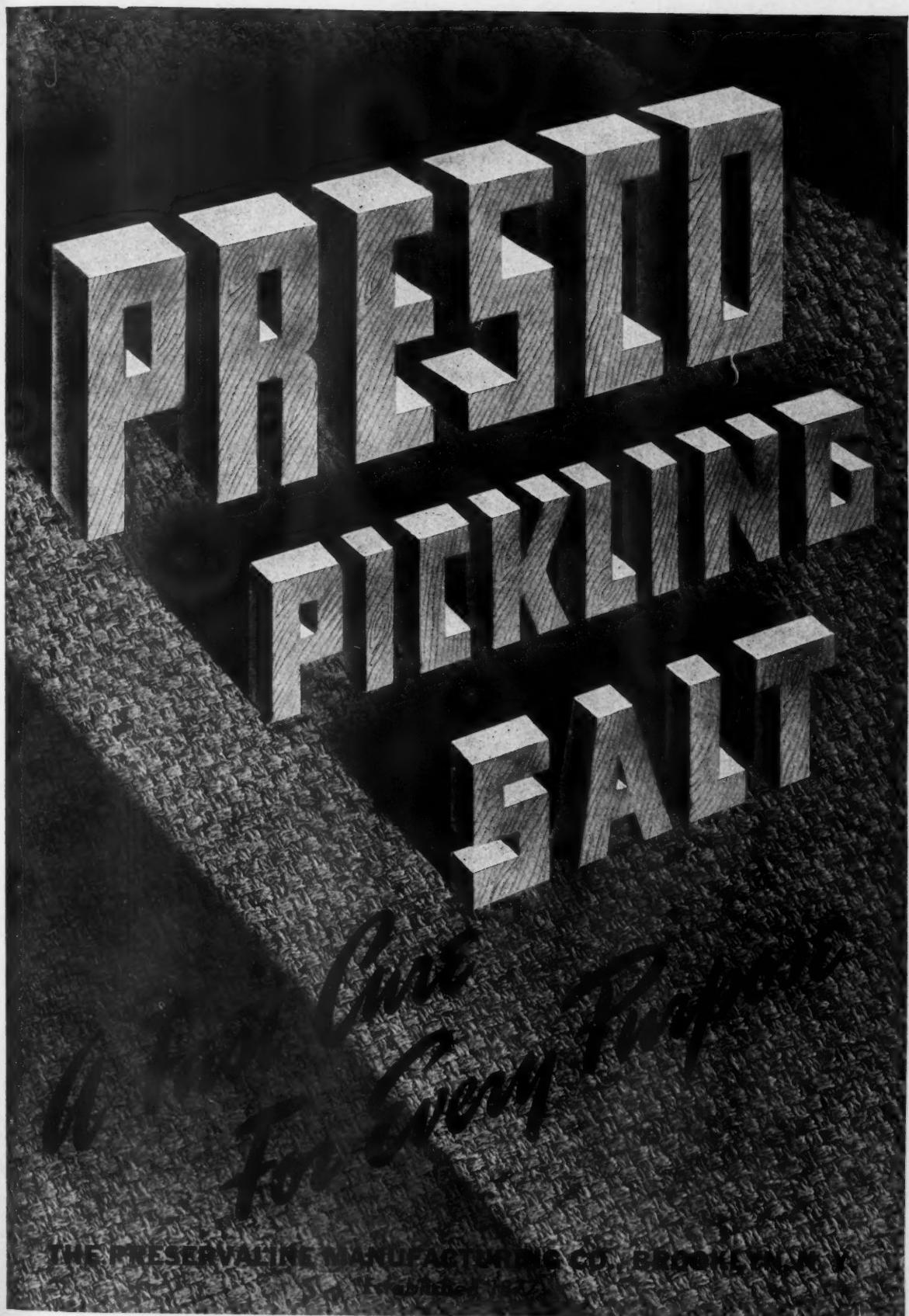
Similar breakdowns for the nation's sausage manufacturing establishments in 1939 show that of the 1,067 establishments covered, 571 were under corporate ownership or control, 322 were owned by individuals, 170 were partnerships, 3 were cooperatives and 1 was under miscellaneous type of management. Plural-unit establishments, numbering 305, employed an average of 4,985 wage earners during the year and produced product valued at \$93,573,077.

The independent (single-unit) sausage manufacturing establishments numbered 762. They employed an average of 6,292 wage earners and product value was \$114,475,268.

#### FLASHES ON SUPPLIERS

KOLD-HOLD MFG. CO.—A branch office has been opened at 1819 Broadway, New York City, by Kold-Hold Manufacturing Co. of Lansing, Mich. The new office will be under the management of F. A. Haag and will handle sales, engineering and service for the eastern seaboard as far south as North Carolina on the firm's line of refrigeration plates for trucks, cabinets, fountains and holding rooms.

GENERAL ELECTRIC CO.—J. P. Rainbault, manager of General Electric air conditioning and commercial refrigeration department has announced that H. D. Kelsey, engineer of the department, has been placed in charge of the firm's supercharger engineering department. F. T. Grothouse has been appointed engineer in charge of the department's Winter street plant, Fort Wayne, Ind., while D. W. McLenegan is the new engineer at Bloomfield.



## **Importance of By-Products and Influence on Livestock Prices Analyzed at Meeting**

**B**Y-PRODUCTS of the meat packing industry are being tailored to fit definite uses, with a resultant increase in value that benefits everyone in the livestock production-consumption chain. Laboratory research has enhanced the value of by-product in many cases by adapting them to new uses, often beyond the reach of competition from synthetic alternates.

One hundred members of the American Society of Animal Production at its meeting in Chicago, prior to the opening of the International Livestock Exposition, heard meat packing executives discuss these developments. Guided by their interest in what happens to livestock after the producer sells it, members of the society, chiefly college or university educators and extension specialists in animal husbandry, held a new sectional meeting this year concerned solely with animal industries.

Under the chairmanship of F. M. Simpson, supervisor of agricultural research for Swift & Company, the new group heard five prominent executives in the meat packing industry discuss by-products in an afternoon meeting, Friday, November 28. Theme of the symposium was "The Influence of By-Products on Livestock Prices."

John H. Noble, assistant comptroller,

Armour and Company, presented an "Historical Review of By-Product Utilization;" G. B. Thorne, assistant to the president, Wilson & Co., discussed "The Economic Significance of By-Products;" "Competition of New Synthetic Materials for Packinghouse By-Products" was described by Dr. H. H. Young, assistant chief chemist, Swift & Company; Victor Conquest, chief research chemist of Armour and Company, foretold "Possibilities of New Development and Utilization of By-Products," and "Application of By-Products to Livestock Prices" was developed by Paul C. Smith, vice-president of Swift & Company.

"The meat packing industry was one of the first to demonstrate increased efficiency through mass production," Mr. Thorne said. Large-scale operations have aided and been aided by more efficient utilization of by-products. The economic significance of by-products lies both in the particular industrial, pharmaceutical, or trade value of derivatives, and in the function of the aggregate as a balance wheel in the industry, according to both Mr. Thorne and Mr. Noble.

The highly complex group of meat fats was cited by Mr. Conquest as an almost inexhaustible field for laboratory

investigation, posing an array of exceedingly practical problems for chemist and others engaged in agricultural, university, governmental, and industrial research work.

According to Dr. Young, it is self-evident that research in animal by-products must continue, in the light of competition from synthetic alternates developed by other industries.

It is also the contention of market specialists that such increased activity will be reflected in prices only as demand and supply are affected. "The meat packer buyer buys cattle, lambs, and calves based on the graded cost of the meat these animals produce. In converting the graded cost to a live price, or bid, one of the important things to consider is the value of the by-products," said Mr. Smith. "In the final analysis, when an increased price can be secured for meat and/or by-products, prices of livestock go up. When the value of meat and/or by-products goes down, it naturally follows that the price paid for livestock must be adjusted accordingly." Thus, by-product values enter into prices paid for livestock in relation to the uses that have been found for by-products and the strength of the demand for conversion.

### **ARMY FOOD PACKAGE TESTS**

The thorough procedure followed by the U. S. Army in selecting packages for its food products is explained in a release recently issued by the Chicago Quartermaster Depot. The depot is often called upon to specify packages that will protect food under much more severe conditions of temperature, humidity and abuse than those encountered by civilian product, it is explained. Often special properties are required, such as resistance to mustard gas penetration or to the effect of rain. Again, the package may be required to hold a product of high fat content.

Five basic steps are taken by the subsistence laboratory of the depot in meeting a packaging problem. These include 1) exact determination of the requirements for the package; 2) selection of films and combinations of films likely to meet the conditions imposed; 3) the running of specific tests under actual use conditions; 4) drawing of conclusions from the tests, and 5) making recommendations based on the above conclusions.

In an example cited by the laboratory, two types of films believed to have the necessary properties for protecting dehydrated food products were subjected to shipping tests, a number of bags made of each material being filled with cabbage flakes, onion chips, egg yolks and potato shreds. Bags were shipped to the Panama Canal Zone, stored for six weeks, then returned for close analysis of contents. Moisture pickup and lead pickup were two of the principal factors used as a guide by the subsistence laboratory in selecting the better packaging material for the purpose.

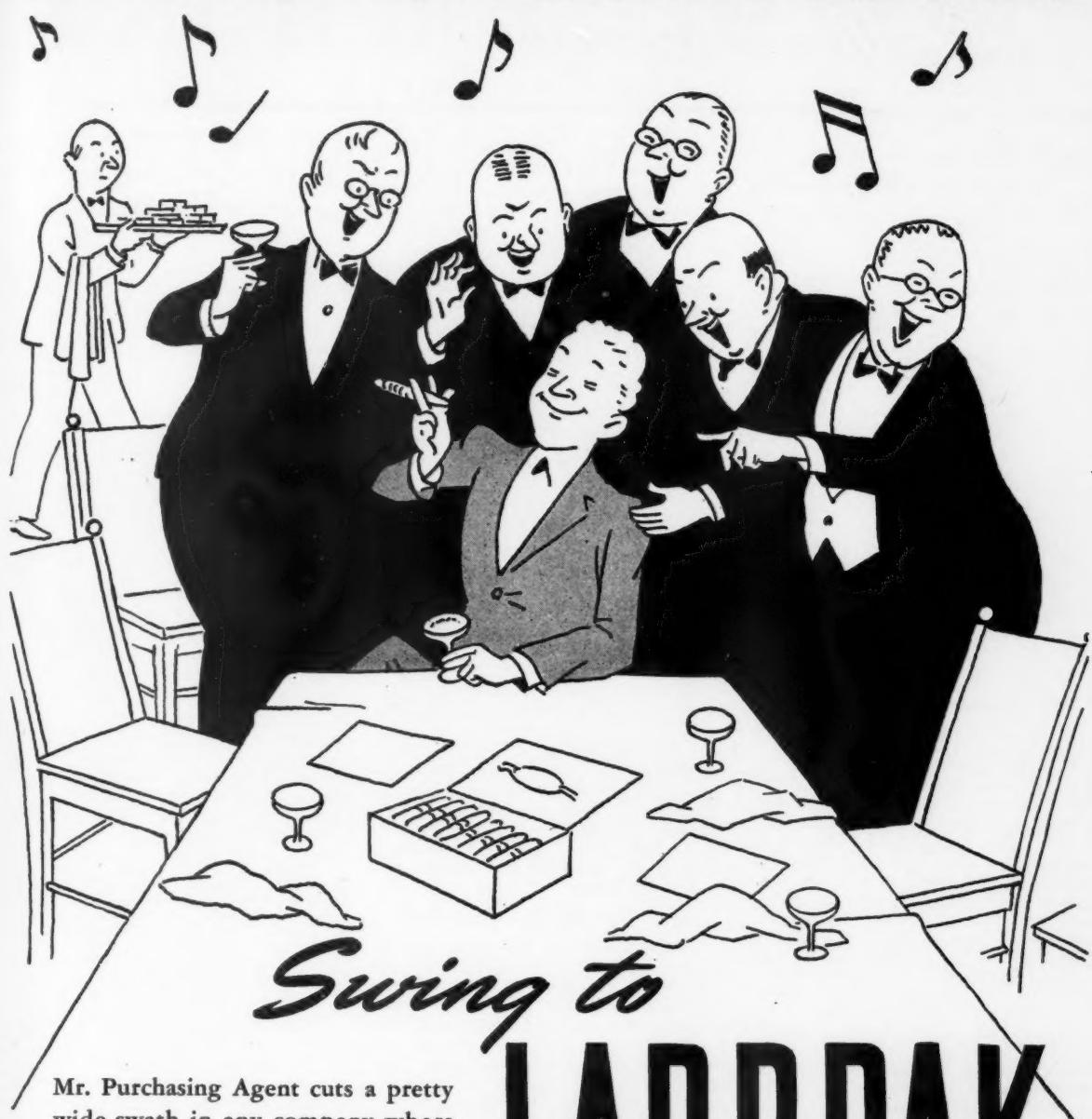
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# Up and down the MEAT TRAIL

## New North Carolina Plant Hits Stride; Wins Friends

Operations are now going "full blast" at the \$80,000 plant of Carolina Packers, Inc., Smithfield, N. C., construction of which was completed about three months ago. According to J. A. Jones, general manager, the company handles a full line of packinghouse products for wholesalers and retailers, through a broadening territory in the eastern part of the state with its Lil' Pig sausage, Bright Leaf brand bacon and other items winning a favorable reception. The plant plans to offer a custom killing service for the accommodation of farmers. It employs 65 workers.

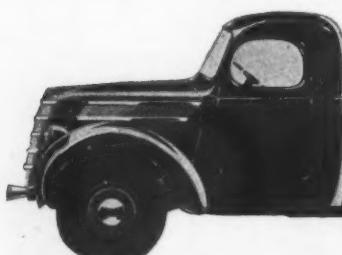
Floyd C. Price, merchant of Selma, N. C., is president of the firm. Other officers include J. H. Strickland, vice president, Wallace Ashley, office manager, and H. B. Wallace, J. B. Wooten and A. F. Bowen, directors. There are 100 stockholders, chiefly business men and farmers of Johnston county.

## 3,000 Employes Participate in Swift Educational Courses

More than 3,000 young Swift & Company workers are currently studying the meat packing industry in company-sponsored classes in plants and offices in the U. S., Canada and Cuba, L. R. Conradt, head of the company's training division, announced recently. The company's educational program has just entered its twenty-first year. In addition to general courses in cured and smoked meats and similar subjects, specialized training courses are offered for plant

### FOLLOWS PACKAGE DESIGN

Sketch of one of Cudahy Bros. Co.'s large tractor-trailer units decorated to harmonize with the company's newly redesigned line of labels and packages. The company's entire truck fleet is being brought into conformity with the modern motif of the new packages. Cudahy Bros. billboards are also involved in the transition. Note horizontal lines, also used on many Peacock cans. Top portion of truck is royal blue.



and office workers, foremen and department heads.

The company announced this week that the University of Pittsburgh has been awarded the first of the fellowships in nutrition which it recently offered to universities and medical schools. Prof. Charles G. King of the university, noted for his vitamin studies, and Dr. H. E. Longenecker, Buhl foundation research fellow and assistant professor of chemistry, will conduct a fundamental study of fats and oils.

## St. Paul's Meat Industry Employment Advances 16%

Employment in the meat packing plants of S. St. Paul, Newport and St. Paul has increased 16 per cent during the past year, according to a survey recently completed of six plants in the area. A total of 8,163 persons is now employed in the plants, compared to approximately 7,003 a year ago, an increase of 1,160 workers.

Plants checked in the survey included Armour and Company, Swift & Company, Morris Rifkin & Sons, Cudahy Packing Co., Superior Packing Co. and G. Bartusch Packing Co. The largest increase was recorded by Swift & Company, where the number of employees increased by 700 to approximately 4,000. Armour and Company now lists 2,297 employees at S. St. Paul, while Cudahy Packing Co. employs 1,500 workers.

### Ryan Named to OPA Post

Thomas F. Ryan, for many years chief of the hide inspection bureau of Commodity Exchange, Inc., New York, has been appointed senior business analyst of the textiles, leather and apparel section of the price division of the Office of Price Administration. His official headquarters is in the regional office of the OPA, located at 20 N. Wacker drive, Chicago.

## Personalities and Events Of the Week

Adolph C. Bolz, vice president and manager of the Oscar Mayer plant at Madison, has been named to the board of directors of the Madison and Wisconsin foundation.

John Krasn, president, Krasn Packing Co., Los Angeles, returned November 29 from a business trip to the Imperial valley, where he inspected his cattle holdings.

George Lincoln, secretary, Standard Packing Co., Los Angeles, spent several days in San Francisco recently as the guest of Fred Kleppe, general manager, Moffett Meat Packing Co.

William A. Woelersheim, Chicago food executive, has resigned as sales manager of Illinois Food Products Co. to work as special representative for Oscar Mayer & Co., Madison, Wis., in introducing the company's new vacuum sealed wiener.

Theodore J. Hintakka, for the past three years manager of the Armour and Company branch at Ashland, Wis., has been made assistant manager of the company's Milwaukee branch. He is succeeded at Ashland by Edward J. Chaple of Duluth. Mr. Hintakka has been with Armour for 18 years.

Max Rasp, proprietor of the Manchester Product Co., Manchester, N. H., announces that he has taken into partnership his two sons, Max John Rasp, Jr., and Walter J. Rasp. The firm will continue doing business under the established name, with which it has operated for a number of years.

The new building being erected in St. Joseph, Mo. by Glaser's Provisions, Omaha meat processing firm which is opening a branch in St. Joe, will be completed in time to begin operations by January 1, F. L. Vlach, manager,

announced recently. Of one-story design, with one section having an additional story, the building will be fitted with new equipment throughout. Eight air-conditioned smokehouses of tile construction will be among the features of the new plant, which will turn out nearly 70 products.

Charles Brechbuhler has been appointed sales manager of the Waterbury, Conn., branch of Swift & Company, succeeding M. T. McNerney. He is a 20-year employee of the company.

George T. Lucas, well-known executive of the San Francisco meat industry, passed away recently at his home in that city. Interment was in Holy Cross cemetery.

John W. Swanger, for many years an engineer with the Cudahy Packing Co. and other Memphis industrial concerns, died on December 1. He had resided in the Tennessee city for 25 years.

Construction has just started on the South Memphis stockyards livestock exchange building, it is announced by G. D. Strauss. A feature of the building will be a loudspeaker installation which will cover the 16-acre yards area. The structure will measure 96 by 112 ft.

William H. Goodno, head of the Pacific Livestock & Commission Co., Los Angeles, died in that city November 20, three days after his fifty-eighth birthday. Resigning in 1916 as assistant sales manager of the Wichita branch of Cudahy Packing Co., he went to the Pacific coast to assume assistant managership of the company's plant there, organizing the commission firm in 1922.

Southern California Hide Co., Vernon, Calif., on December 1 had construction 95 per cent completed on a new 100- by 200-ft. concrete and brick hide storage building, being erected at a cost of approximately \$50,000. According to Anton Reider, executive of the company, the building will be ready for occupancy by December 15.

R. M. Owthwaite, general manager of the Topeka Morrell plant, is now back at his desk after a month's absence. Mr. Owthwaite contracted a severe cold which threatened to turn into pneumonia.

Facilities of the Club bldg. in the Palmer House, Chicago, have been reserved for the annual banquet of the Hide & Leather Association of Chicago, which will be held on December 12, beginning at 7 p.m. A cocktail hour will precede the dinner. Each member will receive one ticket free; additional tickets are available at \$3.50 each. Geo. H. Elliott is chairman of the entertainment committee.

J. N. O'Banion, who for more than 13 years has been in charge of sales for John Morrell & Co. in Peoria, Ill., has been transferred to Omaha, Neb., in a similar capacity.

W. R. Davies, small stock buyer for Armour and Company at Pittsburgh, was among the meat industry men who journeyed to Chicago to attend the International livestock show.

The stock yards group went "over

## St. Joseph Packer Is Real Nimrod; Bags Moose with 54-inch Antlers

HAROLD P. DUGDALE, president of the Dugdale Packing Co., St. Joseph, Mo., purchased his first hunting license at the age of 11, and has done a lot of hunting in the intervening 29 years. But he bagged his best trophy in Ontario, Canada, this season—a big moose with an antler spread of 54 inches. Its head will soon be added to the collection of trophies at the Dugdale plant.

Mr. Dugdale places hunting and fishing at the top of his hobby list. For the past four years, he has been going to Sioux Narrows and from there by motor-



boat to Green's Camp at Knickerbocker Bay, Ont., to fish, and has enjoyed autumn hunting trips in the same region for the past two years. It is beautiful country, abounding in lakes, streams, and forests of poplars, birches and pines. Deer, moose and bear are the principal large game found there.

This year, the Dugdale hunting party, composed of Mr. and Mrs. Dugdale and the latter's father, also bagged three deer, two of which were fine 12-pointers. Mrs. Dugdale shares her husband's enthusiasm for hunting and fishing, and always gives a good account of herself by getting her share of the game. She shot one of the 12-point deer this season. The packer and his wife are planning a hunting trip to Alaska next year.

Though not a devotee of any particular brand of hunting equipment, Mr. Dugdale does have a "pet" rifle—a 30-06 Huffman, custom built to his order. The large moose, which is shown in the accompanying photo, was shot on the last day of this year's trip. A large white scar across its muzzle evidently indicated that it had been something of a fighter.

Back home in St. Joe, when he can spare the time away from business, Mr. Dugdale enjoys quail hunting during the open season, considering it his favorite sport. On quail shoots, he takes along Joe, a bird dog which he has had for four years.

"When hunting, I can almost forget about my business," declares this packer. "I can relax and enjoy myself. Then when I return to the job, I am much better prepared to do the work at hand."

the top" in good shape in the community chest campaign at Denver, T. J. Tynan, chairman, reports. The district, pledging a total of \$12,002.45, oversubscribed its quota of \$11,955.

A pay increase of 7½ per cent for all employees of the Reynolds Packing Co., Union City, Tenn., became effective recently, it was announced by T. J. Yarbrough, general manager. A similar increase was granted last July. Employment is almost double that of January 1, 1941.

F. G. Vogt & Sons, Inc., Philadelphia, has renewed the Betty Jordan program

over Station KYW, in the interest of the company's meats. Brief interviews on meat menus with prominent visitors to the city have been featured on the broadcasts recently.

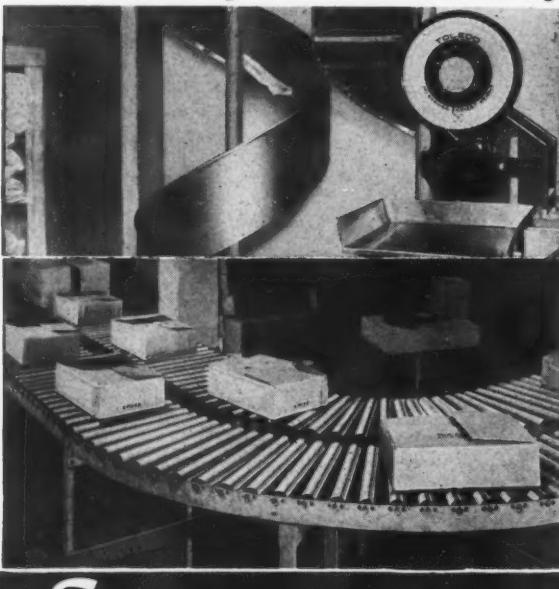
W. C. Caswell, 52-year-old former packing plant employee, died on November 29 at his home in Oklahoma City, following an extended illness.

Donald W. Busse, former representative of Oscar Mayer & Co. at La Crosse, Wis., is now in the Army Air Corps.

The Greenebaum Tanning Co., Milwaukee, has taken out building permits

(Continued on page 38.)

To Speed Handling . . .



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Faster deliveries, increased handling costs, and shorter working hours are three factors which make modern conveyors indispensable in all progressive meat packing plants.

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The stainless steel provides a smooth, sanitary, corrosion-free sliding surface for handling meat cuts.

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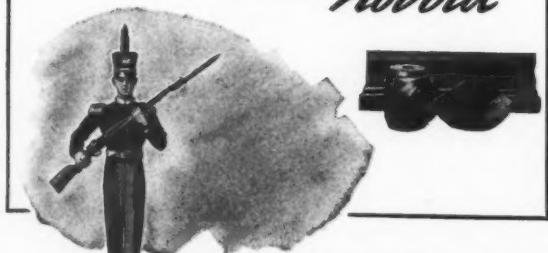
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# GUARD

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Niagara "No Frost" prevents frosting of cooler coils, saves loss of capacity, prevents shutdowns of equipment—completely automatic.

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# Plan Pipe Work Ahead; Tips on Construction and Upkeep

**P**ACKERS planning to rehabilitate or relocate refrigeration piping during the coming winter months may experience some delay in getting pipe, valves, fittings, etc. Tardiness in delivery of refrigerating equipment cannot be avoided under the circumstances, and this fact should be taken into consideration in planning a piping job.

It would seem advisable, therefore, to withhold starting work on a project until all new material essential to its completion is on hand, or until it is known positively that all pipe and fittings ordered will arrive at the plant before they are needed.

The difficulty of obtaining new pipe, valves and fittings may also influence packers to save wherever possible by incorporating used pipe and fittings in the line. There is nothing fundamentally wrong with this; old pipe and fittings which are usable should be put into service whenever possible.

However, while refrigerating pressures are not unduly high, safety is always the first consideration, and any used pipe, valves and fittings employed for replacement should be tested to determine whether they are in first class conditions and capable of withstanding any pressure to which they may be subjected. If there is any doubt as to the material's ability to stand up on the job it should be discarded or subjected to hydrostatic tests.

## Working Pressure of Lines

Pressure in the ammonia gas and liquid lines, from compressor to expansion valve, should never exceed 200 lbs. per sq. in. Ammonia pipe, fittings and valves are designed to withstand a working pressure of 250 lbs. per sq. in. The low side is designed for a working pressure of 150 lbs. per sq. in., but all fittings on the low side are extra heavy.

Scale is a common source of annoyance in new pipe line installations and causes pump-outs, cleaning and expense. Scale soon blocks the fine mesh of liquid strainers, clogs expansion valves, scores compressor cylinders and ruins compressor valves. Scale lodged on the seat of a stop valve will prevent closing the valve tight enough to make a complete shut-off.

Old piping which has been in continuous use may be relatively free from scale and is not likely to be a source of trouble from foreign matter in the line. However, care should be taken to see that no objects get into the pipe while it is disassembled, and if foreign matter does get into the pipe, to see that it is removed before reuse.

Extreme care should be used in making welded lines from new or old pipe. When pipe is heated, scale may fall from the inside and this scale cannot

be removed. Slag beads may also lodge on the inside and these are particularly troublesome. A metal to metal joint should be made or a slip nipple should be inserted under the weld and tacked to the pipe. The correct welding rod and expert workmanship are essential if a good job is to be done.

Pipe which has been out of service or in storage for some time may have a badly rusted interior surface. While use of this pipe may reduce the first cost of the line, the possibility that it may cause operating difficulties and damage make it inadvisable to install it unless the pipe can be cleaned thoroughly.

The high cost of pipe and fittings, and the difficulty of obtaining them,

## Shipley of York Receives Special A.S.R.E. Award

The American Society of Refrigerating Engineers, convening at its annual meeting at St. Louis, Mo., presented its distinguished service award to William S. Shipley, one of its past presidents, in recognition of his leadership and outstanding effort in developing and bringing into successful use the "York Plan," a cooperative plan for coordinating the community's civic and industrial activities in the interest of the national defense program. Mr. Shipley is chairman of the board of York Ice Machinery Corp., chairman of the defense committee of the manufacturers association of York, and chairman of Region No. 10 of the Pennsylvania division of contract distribution of the Office of Production Management.

The "York Plan" was created by the defense committee of the Manufacturers Association of York. This committee was appointed in July, 1940, to study the problems which were arising at York as a result of the expanding defense program, and to investigate not only their effect on the community but how the community as a unit could best function. Out of this study came the "York Plan" which has been called the outstanding plan for cooperative activity developed during this emergency. The plan has received wide recognition, is described by Office of Production Management in Bulletin No. 5, "Farmington Out Methods."

Mr. Shipley has presented the "York Plan" to business groups in every section of the country, explaining the coordinated activity of men and machines which has made it possible for York County to produce so much defense material. As a result of his efforts and the efforts of his committee associates, the plan has been adopted as the model for cooperative community activity in the interest of national defense.

may also induce packers to continue to use a pipe line of too small diameter, or to build new lines with diameters less than conditions appear to demand. Erection of pipe lines is expensive, but operating costs are low only when surfaces are generously proportioned, adequate strength is provided, secure anchorage is obtained, and the line is accessible for inspection and repairs, constructed of high class materials and is adequately insulated.

Piping maintenance and renewal costs are high and frequently total 65 per cent of the annual repair expense for the entire refrigeration plant. The packer is justified in spending more for a well-planned and well-constructed pipe line when the extra expenditure saves maintenance and repair costs.

Vibration crystallizes metal and should be reduced as much as possible in refrigeration pipe lines. Vibration may be transmitted to piping from the building, or may be caused by compressor operation or check valve action.

Corrosion is frequently severe at points between pipe and hangers. Hangers should be large enough to support pipe and its contents and should be anchored securely. Insulated ammonia pipes should be supported on saddles placed outside the insulation and welded to hanger. Pipe hangers should be painted after erection and every year or two thereafter.

## Three Types of Joints

Ammonia piping is connected by sweated soldered joints, welding and screwed fittings. Welding and screwed fittings are used most frequently; both are satisfactory. Experienced men should be employed to erect pipe lines regardless of the kind of connection.

The sweated joint is made by tinning the cleaned threads of pipe and fitting with a molten mixture of one part tin and one part lead and making up the joint before the coating cools. The joint is then soldered around the shoulder of the fitting. Recessed fittings are used.

In making up a screwed joint, a paste of litharge and glycerine is spread sparingly on the threads and the joint is made up tight before this mixture sets. The litharge hardens slowly and expands when it sets, making a tight connection. Any excess of litharge is wiped from the inside of the pipe. The joint can be broken with pipe wrenches without heating. This type of joint is generally used in the meat industry.

A weld and the adjacent outside pipe surface rust quickly if these areas are not painted after the weld is completed. If the weld is porous, brine will gradually seep through it and ruin the pipe covering. Entire refrigeration piping systems have been welded, including the valves. Use of a blow torch is required when a welded line is altered.

In drawing together large size flanges, the most inaccessible bolts should be tightened first. Leaks have a habit of starting in the places most difficult to get at. Burrs and shoulders should never be left inside cut pipe.



## HERE'S A FUNNY ONE! ALL ABOUT SLOWING DOWN TURNOVER!

**S**LOW down turnover? That is a funny one! Turnover's what everybody tries to *speed up*, isn't it?

Ordinarily, yes. But there's one kind of turnover it's to your advantage to slow down—that is the *turnover in customers*. You want to hang on to every single old customer for dear life—and there's just one way to do it! Give them a product they like—and make sure that product is *always the same*!

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THE STANGE CHEF  
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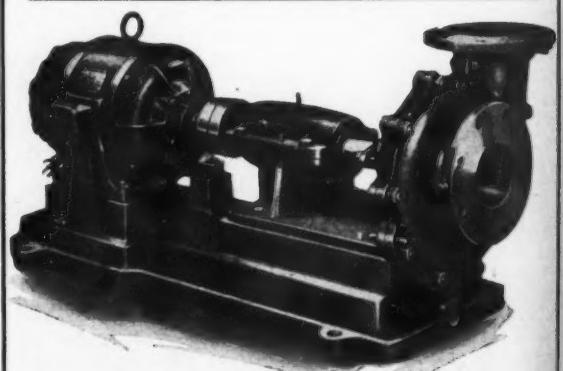
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Stange's Cream of Spice Seasonings simplify the seasoning operation . . . you merely add convenient-to-use C.O.S. to your present sausage or meat loaf formula! Act now to remove all guesswork from your seasoning operation and add new sales punch to your product; send for generous free working samples today!

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... made of Stainless Steels, Acid Resisting Bronze, Nickel, Lead or any alloy required . . . in single suction, single stage; single suction, multi-stage; double suction, single stage; double suction, multi-stage types. Direct connected, belted, chain or gear drive. Tested and GUARANTEED for workmanship and ability to meet the conditions for which they are sold.

Over 800 Frederick Pumps of this type are operating in one plant.



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## Chicago Lard Stocks Off 11 Million Lbs. Last Month

Stocks of lard at Chicago on November 30 totaled 119,150,820 lbs. compared with 130,264,702 lbs. on October 31, a decline of approximately 11 million lbs. during the month. The total was also 3,710,892 lbs. under the mid-month level and more than 46½ million lbs. smaller than on November 30, 1940.

Total clear belly holdings at Chicago on November 30 showed a drop of more than 3 million lbs., amounting to 6,440,572 lbs. against 9,681,763 lbs. on October 31. Stores of cut meats were down slightly from the October 30 level, totaling 44,446,719 lbs. compared with 45,159,189 lbs.

Stocks of provisions at Chicago at the close of trading on November 30:

	Nov. 30, 1941	Oct. 31, 1941	Nov. 30, 1940
All barrel pork, brns...	7,905	5,653	9,475
P. S. lard <sup>1</sup> ...	13,966,596	7,567,670	17,705,402
P. S. lard <sup>2</sup> ...	76,291,700	83,508,003	111,173,586
P. S. lard <sup>3</sup> ...	23,101,091	33,540,091	24,170,961
P. S. lard <sup>4</sup> ...		401,000	2,668,083
Other lard...	5,771,433	5,247,938	10,086,989
Total lard...	119,150,820	130,264,702	165,805,021
Contract D. S. cl. bellies...	1,670,700	2,851,100	1,162,018
All other D. S. cl. bellies...	4,769,872	6,830,663	2,677,254
Total D. S. cl. bellies...	6,440,572	9,681,763	3,839,272
D. S. rib bellies...	216,700	455,841	33,944
D. S. rib bellies <sup>5</sup> ...	162,000	466,500	14,000
D. S. short fat backs, lbs...	1,555,715	2,350,883	1,700,726
S. P. hams,			
Ibs...	5,128,299	4,528,892	6,353,631
S. P. skd. hams,			
Ibs...	11,328,582	11,326,664	19,207,002
S. P. bellies,			
Ibs...	13,297,220	10,582,595	13,887,770
S. P. Boston shdms, lbs...	2,070,434	1,853,008	5,316,810
Other cuts of meat, lbs...	4,247,197	3,986,039	5,584,005
Total cut meats, lbs...	44,446,719	45,159,189	56,027,160

<sup>1</sup>Made since Oct. 1, 1941. <sup>2</sup>Jan. 1, 1941, to Oct. 1, 1941. <sup>3</sup>Oct. 1, 1940, to Jan. 1, 1941. <sup>4</sup>Made previous to Oct. 1, 1940. <sup>5</sup>Made since Oct. 1, 1941. <sup>6</sup>Previous to Oct. 1, 1941.

## STOCKS AT SEVEN MARKETS

Lard stocks at seven markets continued their decline during November and at the month's end were more than 13 million lbs. under the level of October 31. Lard holdings on November 30 amounted to 127,425,658 lbs. compared with 140,775,265 lbs. on October 31. The November 30 total was 56,858,688 lbs. smaller than was reported on the same date last year.

Meat stocks at the seven centers on November 30 totaled 102,642,351 lbs., a gain of only about 2 million lbs. from the October 31 total of 100,506,307 lbs. Meat stocks, however, were more than 32½ million lbs. smaller than on November 30, 1940. Total stores of S. P. meats showed a gain of 6,691,000 lbs. during November, while D. S. holdings declined about 7½ million lbs. Holdings of other cut meats were 3 million lbs. above the October 31 level.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee on November 30, 1941, with comparisons

as especially compiled by THE NATIONAL PROVISIONER:

	Nov. 30, 1941	Oct. 31, 1941	Nov. 30, 1940
Total S. P. meats	69,861,900	63,171,458	108,667,285
Total D. S. meats	21,884,780	29,463,199	18,072,377
Other cut meats	10,805,311	7,571,655	13,448,701
Total all meats	100,642,351	100,506,307	135,188,313
P. S. lard	117,818,688	132,193,028	163,658,736
Other lard	9,606,975	8,582,259	20,625,610
Total lard	127,425,658	140,775,265	184,248,346
S. P. regular ham	9,477,476	8,690,399	15,022,303
S. P. skinned ham	24,208,883	22,941,571	38,892,085
S. P. lard	32,334,651	27,969,657	37,079,215
S. P. picnics	3,806,980	3,519,421	11,631,632
D. S. bellies	16,403,900	23,532,637	9,517,102
D. S. fat backs	5,407,780	5,906,339	8,200,275

## MEAT IMPORTS AT NEW YORK

Imports for the period November 19 to November 26, inclusive, at New York:

Point of origin	Commodity	Amount Ibs.
Argentina—Canned corned beef	340,476	
—Canned roast beef	506,000	
Brazil—Canned corned beef	608,000	
Canada—Pork sausage	923	
—Fresh chilled beef livers	752	
—Fresh chilled lamb livers	240	
—Fresh frozen lamb livers	2,040	
—Salt pork	296	
—Frozen beef livers	20,971	
—Frozen beef tongues	2,718	
Cuba—1223 carcasses fresh chilled beef	740,284	
—Fresh chilled beef cuts	285,155	
—Fresh frozen beef cuts	12,018	
—Fresh chilled pork cuts	4,756	
Uruguay—Canned corned beef	865,500	
—Beef extract in tins	10,640	

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on November 29, 1941:

Week Nov. 29	Previous week	Same week '40
Cured meats, lbs.	25,298,000	20,221,000
Fresh meats, lbs.	67,619,000	52,789,000
Lard, lbs.	9,268,000	9,890,000

## GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted during October, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, are shown below:

	Oct. 1941	Sept. 1941	Oct. 1940
lbs.	lbs.	lbs.	lbs.
Fresh and frozen—			
Beef	79,359,758	70,497,117	45,010,841
Veal	645,568	725,206	688,065
Calf	56,908	44,778	18,425
Lamb	2,657,886	2,408,529	1,965,605
Mutton and Yearling	200,955	226,950	265,429
Pork	746,671	658,814	823,381
Cured—			
Beef	170,230	141,662	137,884
Pork	1,017,335	854,380	1,085,325
Smashage	648,434	588,199	535,419
Other meats and lard	608,700	543,199	490,601
Total <sup>1</sup>	86,121,030	76,685,798	54,030,455

<sup>1</sup>Excludes gradings for F.S.C.O.

## FOOD SELLING PROBLEMS

Two prominent national speakers, soon to be announced, will address some 500 canners' convention visitors on "Food Merchandising During Uncertain 1942-43," at a special meeting on January 26, 1942, to be sponsored by the Chicago Association of Manufacturers' Representatives. The meeting, to be held in the Gold room, Congress hotel, will be attended by executives and representatives of many leading food firms. Reservations may be made through Bob White, chairman, 1100 N. La Salle st., Chicago.

Watch the Classified Advertisements page for bargains in equipment.

## CUT-OUT RESULTS CONTINUE ON THE RED SIDE

(Chicago costs and prices, first four market days of week)

Average hog costs and total product values dropped a few cents during the week compared with the preceding period. Average cost of light butchers dropped 5c per cwt.; medium butchers, 6c per cwt. and heavy hogs, 10c per cwt. Total product values declined 3c per cwt. for light hogs, 7c per cwt. for medium hogs and 15c per cwt. for heavies. Cut-out loss was reduced slightly for light and medium hogs but was a little greater on heavies.

	180-220 lbs.	220-240 lbs.	240-270 lbs.
Pet. live wt. lb.	Price per cwt.	Value per cwt.	Value per cwt.
Regular hams	14.00	18.8	\$2.55
Picnics	5.70	17.8	.96
Boston butts	4.00	18.5	.74
Loin (blade in.)	9.90	16.0	1.55
Bellies, S. P.	11.00	15.0	1.43
D. S. Fat backs	1.00	7.8	.22
D. S. Plates and Jowls	2.00	9.0	.27
D. S. Lard, rend. wt.	2.10	10.0	.21
P. S. lard, rend. wt.	10.40	12.3	1.14
Spareribs	1.60	13.8	.18
Trimmings	3.00	12.1	.34
Feet, tails, neckbones	2.00	14.0	.20
Offal and miscellaneous	...	...	...
TOTAL YIELD AND VALUE	69.50	\$10.57	70.50
Cost of hogs per cwt.		\$10.04	
Condemnation loss	.05	.05	.05
Handling and overhead	.56	.49	.45
TOTAL COST PER CWT. ALIVE		\$10.65	
TOTAL VALUE.....	10.57	10.43	10.27
Loss per cwt.....	.08	.15	.23
Loss last week.....	.13	.16	.19

# CHICAGO PROVISION MARKETS

*From The National Provisioner Daily Market Service*

## CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., December 4, 1941.

### REGULAR HAMS

8-10	20½	21	*S.P.
10-12	20½	21	
12-14	20	20½	
14-16	19½ @ 19½	20	
10-16 range.	19½	20	

### BOILING HAMS

16-18	18% @ 19	19%	*S.P.
18-20	18%	19%	
20-22	18%	19%	
16-20 range.	18%	19%	
16-22 range.	18%	19%	

### SKINNED HAMS

Fresh & Fr. Frzn.	*S.P.
10-12	21%
12-14	21 @ 21½
14-16	21
16-18	20%
18-20	20%
20-22	20%
22-24	20%
24-26	20%
25-30	20%
25 up, No. 2's inc.	19½ @ 19
25 up, No. 2's inc.	18% @ 19

### PICNICS

Green	*S.P.
4-6	18½ @ 18½
6-8	17% @ 17%
8-10	17% @ 18
10-12	17% @ 18
12-14	17% @ 18
8 up, No. 2's inc.	18

Short shank % @ ¼ c over.

### GREEN AMERICAN BELLIES

18-20	12%	12½ @ 12½
20-25		

### BELLIES

(Square Cut Seedless)

Green	*D.C.
6-8	18
8-10	18½
10-12	19½
12-14	19½
14-16	19½
16-18	19½

\*Quotations represent No. 1 new cure.

### D. S. BELLIES

Clear	Rib
16-18	12n
18-20	11½
20-22	11½
25-30	11½
30-35	11
35-40	10½
40-50	10½

### D. S. FAT BACKS

6-8	8%	July
8-10	9½	12.00
10-12	9½	
12-14	9½	
14-16	10	
16-18	10½	
18-20	10½	
20-25	11	

### OTHER D. S. MEATS

Regular plates	6-8	12n
	4-6	8½
D. S. jowl butts	9½	9½
S. P. jowls	9½	9½
Green square jowls	10½	8½
Green rough jowls	10½	8½

### WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Nov. 20...	9.90n	10.17½n	10.37½n
Monday, Dec. 1...	9.95n	10.25b	10.37½n
Tuesday, Dec. 2...	9.90n	10.20n	10.37½n
Wednesday, Dec. 3...	10.02½	10.25n	10.37½n
Thursday, Dec. 4...	10.00n	10.25n	10.37½n
Friday, Dec. 5...	10.02½	10.25n	10.37½n

### Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	12½
Kettle rend., tierces, f.o.b. Chgo.	12%
Leaf, kettle rend., tierces, f.o.b. Chgo.	12%
Neutral, tierces, f.o.b. Chicago	12½
Shortening, tierces, c.a.f.	15½

### Havana, Cuba Pure Lard Price

Wednesday, December 3..... 15.45

## FUTURE PRICES

SATURDAY, NOVEMBER 29, 1941

Open High Low Close

LARD:	Dec. ...	9.90-87½	9.97½	9.82½	9.82½
	Jan. ...	10.07½	10.15	10.00	10.00
	Mar. ...	11.35	11.57½	11.45	11.45
	May ...	11.70	11.80	11.65	11.65
	July ...	11.62½	11.95	11.85	11.85b

Sales: Dec. 186; Jan. 79; Mar. 37; May 75; July 16; total, 393 sales.

Open interest: Dec. 366; Jan. 987; Mar. 620; May 413; July 25; total, 2,411 lots.

MONDAY, DECEMBER 1, 1941

LARD:	Dec. ...	9.80	9.97½	9.80	9.87½b
	Jan. ...	10.02½	10.15	10.02½	10.12½ax
	Mar. ...	11.50	11.60	11.50	11.55
	May ...	11.67½	11.85	11.67½	11.77½ax
	July ...	11.85	12.00	11.85	11.97½

Sales: Dec. 7; Jan. 27; Mar. 18; May 27; July 6; total, 242 sales.

Open interest: Dec. 65; Jan. 993; Mar. 623; May 453; July 41; total, 2,175 lots.

TUESDAY, DECEMBER 2, 1941

LARD:	Dec. ...	9.95	9.97½	9.82½	9.82½-85
	Jan. ...	10.12½	10.15	10.07½	10.07½
	Mar. ...	11.57½	11.60	11.55	11.55
	May ...	11.75	11.80	11.75	11.75
	July ...	11.97½	11.97½	11.92½	11.92½

Sales: Dec. 5; Jan. 39; Mar. 41; May 29; July 5; total, 119 sales.

Open interest: Dec. 18; Jan. 973; Mar. 636; May 476; July 48; total, 2,151 lots.

THURSDAY, DECEMBER 4, 1941

LARD:	Dec. ...	10.00	10.00	9.92½	9.92½
	Jan. ...	10.17½	10.20	10.10	10.12½ax
	Mar. ...	11.62½-65	11.65	11.55	11.55
	May ...	11.85-87½	11.87½	11.75	11.77½-75
	July ...	12.02½	12.02½	11.92½	11.97½ax

Sales: Dec. 4; Jan. 29; Mar. 24; May 37; total, 104 sales.

Open interest: Dec. 12; Jan. 961; Mar. 646; May 498; July 53; total, 2,170 lots.

FRIDAY, DECEMBER 5, 1941

LARD:	Dec. ...	10.00	10.00	9.95	9.95
	Jan. ...	10.17½	10.17½	10.12½	10.15ax
	Mar. ...	11.55	11.60	11.55	11.57½ax
	May ...	11.80	11.80	11.72½	11.75b
	July ...	12.00	12.00	11.97½	11.97½

Lard compound..... 108 128.688

## CANADIAN MEAT IMPORTS

Imports of meat into Canada during the month of September:

	Sept. '41	Sept. '40	9 mos. '41
	Ibs.	Ibs.	Ibs.
Beef	172,751	764	1,284,233
Bacon and ham	634	258,033	128,149
Pork	320,427	1,108,800	4,306,912
Mutton and lamb	103,004	7,915	2,455,134
Canned beef	135,155	188,870	5,146,888
Other canned meats	95	1,404	35,704
Lard	.....	.....	1,728
Lard compound	.....	108	128,688

Purchases by the Federal Surplus Commodities Corp. on December 5 consisted of 14,679,616 lbs. of lard, 13,543,636 lbs. of canned pork, 10,052,500 lbs. of cured pork, 64,300 100-yd. bundles of hog casings, 30,500 pieces of beef bungs and 11,460 lbs. of beef suet.

## New Trade Literature

Calcium Chloride (NL 927).—New bulletin No. 4, "Calcium Chloride in Refrigeration" is said to be the largest and most complete work on the subject. In addition to giving practical information on the properties, preparation and care of calcium chloride brine, this 52-page booklet describes other materials and equipment used in refrigeration.—Solvay Sales Corp.

Safety Shoes (NL 929).—New 1942 catalog gives complete information on what to specify in buying safety shoes. Forty-three types of safety shoes, with soles constructed for every industry, department, type of work or floor condition, are illustrated.—Lehigh Safety Shoe Co.

Boiler Feed (NL 930).—This 36-page catalog contains a comprehensive treatment of tray-type deaerators, atomizing deaerators, deaerating hot water generators and cold water deaerators. It includes a section with flow diagrams and photographs of the units. Line diagrams in three colors clarify operating features of the deaerators. Details of accessory equipment are included as well as illustrations and drawings to show their importance in maintaining trouble-free operation of the entire power plant.—Cochrane Corp.

Spice Oil Manual (NL 931).—"Table of Spice Essential Oil Equivalents" is the title of a new manual published recently by a leading spice oil house. The manual lists 42 widely used natural spices and states their equivalents in terms of spice oil.—Magnus, Mabee & Reynard, Inc.

Thermocouple Data (NL 932).—This new thermocouple data book and catalog contains tables on temperature conversion, pipe and wire sizes, decimal equivalents and wire resistance, as well as recommendations for checking thermocouples and pyrometers. Prices and descriptions of a complete line of thermocouples and accessories are included.—Wheelco Instruments Co.

Canned Food Labeling (NL 933).—Thirty-three page pamphlet entitled "Canned Food Labels That Meet Consumer Needs," discusses various problems related to labeling canned food products. The book covers federal law and regulations, descriptive labeling and other points.—National Canners Association.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(12-6-11)

Editor THE NATIONAL PROVISIONER:

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Nos. ....

Name ....

Street ....

City ....

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

#### Carcass Beef

	Week ended Dec. 3, 1941	Cor. week. 1940	per lb.
Prime native steers—			
400-600 nominal	21 1/4		
600-800 nominal	21 1/4		
800-1000 nominal	21 1/4		
Good native steers—			
400-600 19 @ 19 1/4	19 1/4		
600-800 17 1/2 @ 18 1/2	19 1/4		
800-1000 17 @ 17 1/2	19 1/4		
Medium steers—			
400-600 17 1/2 @ 18 1/4	17 @ 17 1/2		
600-800 16 1/2 @ 17	17		
800-1000 15 @ 16 1/2	17		
Helpf. good, 400-600 19 @ 19 1/4	19 @ 18 1/2		
Cows, 400-600 12 1/2 @ 12 1/2	12 @ 12 1/2		
Hind quarters, choice... 22	24		
Fore quarters, choice... 17	16		

#### Beef Cuts

Steer loins, choice, 60/65	29	unquoted
Steer loins, No. 1	27	
Steer loins, No. 2	25	
Steer short loins, choice, 30/35 lbs.	31	unquoted
Steer short loins, No. 1	31	
Steer short loins, No. 2	30	
Steer loin ends (hips)	35	
Steer loin ends, No. 2	24	
Cow loins, choice	23	
Cow short loins	18	
Cow loin ends (hips)	20	
Steer ribs, choice, 30/40	22	unquoted
Steer ribs, No. 1	21	
Steer ribs, No. 2	19	
Cow ribs, No. 2	15	
Cow ribs, No. 3	14	
Steer rounds, choice, 80/100	19 1/2	unquoted
Steer rounds, No. 1	19	
Steer rounds, No. 2	18 1/2	
Steer chuck, choice, 80/100	17	unquoted
Steer chuck, No. 1	16 1/2	
Steer chuck, No. 2	15	
Cow rounds	15 1/2	
Cow chuck	14	
Cow plate	12 1/2	
Medium plate	10 1/2	
Breif. No. 1	12 1/2	
Cow navel ends	11 1/2	
Steer navel ends	9	
Fore shanks	11 1/2	
Hind shanks	9	
Strip loins, No. 1 bns.	62	
Strip loins, No. 2	40	
Sirloin butts, No. 1	33	
Sirloin butts, No. 2	27	
Beef tenderloins, No. 1	60	
Beef tenderloins, No. 2	55	
Rump butts	26	
Flank steaks	27	
Shoulder clods	16	
Hanging tenderloins	16	
Inside, green, 12 @ 18 range	21	
Outsides, green, 8 lbs. up	20	
Knuckles, green, 8 lbs. up	20	
	17 1/2	

#### Beef Products

Brains	9	7
Hearts	11	10
Tongues	18	18
Sweetbreads	16	14
Ox-tail	10	9
Fresh tripe, plain	8	5
Fresh tripe, H. O.	12	10
Livers	22	21
Kidneys	8	9

#### Veal

Choice carcass	19	16 @ 17
Good carcass	18	14 @ 15
Good saddles	24	20
Good racks	16	14
Medium racks	14	11

#### Veal Products

Brains, each	12	10
Sweetbreads	12	9
Calf livers	55	53

#### Lamb

Choice lambs	19	16
Medium lambs	18	15
Choice saddles	23	20
Medium saddles	22	19
Choice forces	16	12
Medium forces	15	11
Lamb fives	28	22
Lamb tongues	17	17
Lamb kidneys	15	15

#### Mutton

Heavy sheep	8	6
Light sheep	11	7
Heavy saddles	10	9
Light saddles	13	10
Heavy forces	6	4
Light forces	9	6
Mutton legs	15	12
Mutton loins	12	8
Mutton stew	8	4
Sheep tongues	11	11
Sheep heads, each	11	11

### FRESH PORK AND PORK PRODUCTS

Pork loins, 8-10 lbs. av.	.18	14
Picnics	.19	10 1/2
Skinned shoulders	.19	11 1/2
Tenderloins	.35	26
Spareribs	.16	11
Back fat	.10	7
Boston butts, cellar trim 2@4	.20	12 1/2
Hocks	.10	7
Tails	.10	7
Neck bones	.6	8
Slip bones	.10	7
Blade bones	.16	8
Pig's feet	.4	2 1/2
Kidneys, per lb.	.94	4
Livers	.16	8
Brains	.9	7
Ears	.5	4
Snouts	.10	4
Heads	.7	6
Chitterlings	.75	5

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14 @ 16 lbs., parchment paper	.24 1/2 @ 25
Fancy skinned hams, 14 @ 16 lbs., parchment paper	.24 1/2 @ 25
Standard reg. hams, 14 @ 16 lbs., plain	.23 1/2 @ 24
Picnics, 4 @ 8 lbs., short shank, plain	.21 @ 22
Picnics, 4 @ 8 lbs., long shank, plain	.20 1/2 @ 21 1/2
Fancy bacon, 6 @ 8 lbs., plain	.24 1/2 @ 25 1/2
Standard bacon, 6 @ 8 lbs., plain	.22 1/2 @ 23
No. 1 hams, set aside	
Insides, 8 @ 12 lbs.	.41 @ 42
Outsides, 5 @ 9 lbs.	.38 @ 39
Knuckles, 5 @ 9 lbs.	.37 @ 38
Cooked hams, choice, skin on, fatted	.41
Cooked hams, choice, skinless, fatted	.43
Cooked hams, skin on, fatted	.41
Cooked picnics, skinned, fatted	.40

### VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.75
Lamb tongue, short cut, 200-lb. bbl.	69.00
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	23.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

### BARRELED PORK AND BEEF

Clear fat back pork:	
50-100 pieces	\$20.50
50-100 pieces	20.00
100-125 pieces	19.50
Clear plate pork, 25-35 pieces	19.50
Beef pork	24.00
Brisket pork	29.00
Plate beef	23.00
Extra plate beef	23.50

### SAUSAGE MATERIALS

(Packed basis.)	
Regular pork trimmings	.12 1/2 @ 12 1/2
Special lean pork trimmings 85%	.22 1/2
Extra lean pork trimmings 95%	.28 1/2 @ 27
Pork cheek meat (trimmed)	.11 1/2 @ 12
Pork hearts	.8 1/2
Pork livers	.12 @ 13
Native boneless bull meat (heavy)	.18
Boneless chuck	.16
Shank meat	.15 1/2
Beef trimmings	.12 1/2
Dressed canners, 350 lbs. and up	.11 1/2
Dressed canner cows, 400-450 lbs.	.12 1/2
Dr. bologna bulls, 600 lbs. and up	.14 1/2
Tongues, No. 1, canner trim	.15

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	.28
Country style sausage, fresh in link	.23 1/2
Country style sausage, fresh in bulk	.21 1/2
Frankfurters, in hog casings	.27 1/2
Frankfurters, in hog casings	.28
Skinless frankfurters	.29
Bologna in beef bungs, choice	.22
Bologna in beef middies, choice	.22 1/2
Liver sausage in beef rounds	.20
Liver sausage in hog bungs	.21
Smoked liver sausage in hog bungs	.27 1/2
Head cheese	.18 1/2
New England luncheon specialty	.20 1/2
Minced luncheon specialty, choice	.23 1/2
Tongue and blood	.26
Blood sausage	.22
Soupe	.20
Polish sausage	.28
Cervelat, choice, in hog bungs	.44
Thuringer	.24 1/2
Farmer	.35
Holsteiner	.35
B. C. salami, choice	.41 1/2
Milano, salami, choice in hog bungs	.42
B. U. salami, new condition	.24 1/2
Frisees, choice, in hog middies	.44
Genoa style salami, choice	.48
Pepperoni	.40
Mortadella, new condition	.23
Cappiccioli	.48 1/2
Italian style hams	.88

### CURING MATERIALS

Cwt.	
In 400-lb. bbls., delivered	\$ 8.75
Salt peter, less than ton lots, f.o.b. N. Y.	9.50
Dbl. refined granulated	8.50
Small crystals	9.50
Medium crystals	9.75
Large crystals	10.50
Pure rfd. gran. nitrate of soda	2.90
Pure rfd. powder, nitrate of soda	unquoted
Salt peter, in minimum car of 30,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.50
Standard gran., f.o.b. refiners (2%)	3.25
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	4.90
Dextrose, in car lots, per cwt. (cotton)	4.57
in paper bags	4.62

### SAUSAGE CASINGS

(F. O. B. Chicago) (Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.	.20
Domestic rounds, 140 pack.	.33
Export rounds, wide...	.45
Export rounds, medium...	.22
Export rounds, narrow...	.28
No. 1 weasands...	.06
No. 2 weasands...	.03 1/2
No. 1 bungs...	.18
No. 2 bungs...	.12
Middles, regular...	.60
Middles, select, wide, 2@2 1/2 in.	.65
Middles, select, extra, 2 1/2 in. & up...	.90
Dried or salted bladders:	
12-15 in. wide, flat...	1.10
10-12 in. wide, flat...	.65
8-10 in. wide, flat...	.35
6-8 in. wide, flat...	.25
Pork casings:	
Narrow, per 100 yds.	2.25
Narrow, special, per 100 yds.	2.25
Medium, regular...	1.95
English, medium...	1.70
Wide, per 100 yds.	1.50
Extra wide, per 100 yds.	1.00
Export bungs...	.20
Large prime bungs...	.18
Medium prime bungs...	.12
Small prime bungs...	.08 1/2
Middles, per set...	.20

### SPICES

(Basis Chicago, original bbls., bags or bales.)	Whole
Allspice, prime	.22
Refined	.23 1/2
Clove pepper	.31
Powder	.31
Cloves, Amboyna	.27
Zanzibar	.18 1/2
Ginger, Jamaica	.40
African	.31
Mace, Fancy Banda	.58
East Indies	.52
Mustard, four, fancy	.34
No. 1	.22
Nutmeg, fancy Banda	.22
East Indies	.17 1

# MARKET PRICES

## New York

### DRESSED BEEF

#### City Dressed

	DRESSED BEEF
Choice, native, heavy	18 1/2 @ 19 1/2
Choice, native, light	19 1/2 @ 21
Native, common to fair	15 @ 16

#### Western Dressed Beef

	Western Dressed Beef
Native steers, good, 600@800 lbs.	18 @ 19
Native choice yearlings, 400@600 lbs.	19 @ 20
Good to choice heifers	18 @ 19 1/2
Good to choice cows	14 1/2 @ 15
Common to fair cows	13 1/2 @ 14
Fresh bologna bulls	15 @ 15 1/2

#### BEEF CUTS

	Western	City
No. 1 ribs, prime	25	25 @ 26
No. 2 ribs	23	23 @ 24
No. 3 ribs	20	20 @ 21
No. 1 loins, prime	27	27 @ 30
No. 2 loins	24	25 @ 26
No. 3 loins	22	20 @ 21
No. 1 binds and ribs	24	22 @ 23
No. 2 binds and ribs	21	20 @ 21
No. 1 rounds	19 @ 20	18 1/2
No. 2 rounds	18 @ 19	17 1/2
No. 3 rounds	18 @ 19	16 1/2
No. 2 chuck	20	19
No. 3 chuck	18	17 @ 18
Rolls, reg. 4@6 lbs. av.	23 @ 24	24 @ 25
Rolls, 6@8 lbs. av.	20 @ 21	20 @ 22
Tenderloins, steers	60 @ 65	
Tenderloins, cows	30 @ 40	
Tenderloins, bulls	35 @ 40	
Shoulder cloths	20 @ 22	

#### DRESSED VEAL

	VEAL CUTS
Good	18 @ 19
Medium	17 @ 18
Common	16 @ 17

#### DRESSED SHEEP AND LAMBS

	SHEEP AND LAMBS
Genuine spring lambs, good to choice	20 @ 21
Genuine spring lambs, good to medium	19 @ 20
Genuine spring lambs, medium	18 @ 19
Sheep, good	10 @ 12
Sheep, medium	8 @ 9

#### DRESSED HOGS

	HOGS, GOOD AND CHOICE (110-140 LBS.)
head on; leaf fat in	\$15.00 @ 15.75
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in	16.50 @ 17.00

#### FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10@12 lbs.	18 @ 18 1/2	
Shoulders, 10@12 lbs. av.	19 @ 20	
Butts, regular, 4-6 lbs.	20 1/2 @ 21 1/2	
Hams, regular, fresh, 10@12 lbs. av.	22 @ 23	
Hams, skinned, fresh, 10@12 lbs.	23 @ 24	
Picnics, fresh, 6@8 lbs.	19 @ 20	
Pork trimmings, extra lean, 90-95%	28 1/2 @ 29 1/2	
Pork trimmings, regular 50% lean	14 %	
Spareribs, medium	16 @ 17	

#### COOKED HAMS

	COOKED HAMS
Cooked hams, choice, skin on, fatted	44
Cooked hams, choice, skinless, fatted	46

#### SMOKED MEATS

	REGULAR HAMS
Regular hams, 8@10 lbs. av.	26 @ 27
Regular hams, 10@12 lbs. av.	25 @ 26
Regular hams, 12@14 lbs. av.	25 @ 26
Skinned hams, 10@12 lbs. av.	27 @ 28
Skinned hams, 12@14 lbs. av.	28 @ 27
Skinned hams, 12@14 lbs. av.	21 @ 22
Picnics, 4@6 lbs. av.	19 1/2 @ 20
Picnics, 6@8 lbs. av.	20 @ 21
Bacon, boneless, western	25 @ 26
Bacon, boneless, city	24 @ 25
Beef tongues, light	22 @ 23
Beef tongue, heavy	29 @ 30

#### BUTCHERS' FAT

	BUTCHERS' FAT
Shop fat	\$3.50 per cwt.
Breast fat	4.50 per cwt.
Edible suet	5.25 per cwt.
Inedible suet	5.00 per cwt.

#### GREEN CALFSKINS

	GREEN CALFSKINS
5-9 1/2-12 1/2-14 14-18 18 up	
Prime No. 1 veals	28 3.20 3.35 3.40 3.70
Prime No. 1 veals	28 3.20 3.35 3.40 3.70
Buttermilk No. 1	18 2.70 2.85 2.90 ***
Buttermilk No. 2	17 2.55 2.70 2.75
Branded gravy	12 1.75 1.90 1.95 2.00
Number 8	12 1.75 1.90 1.95 2.00

### WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, December 3, 1941:

FRESH BEEF:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. <sup>1</sup>	\$10.00 @ 20.00			
500-600 lbs.	18.50 @ 19.50			
600-700 lbs. <sup>2</sup>	17.50 @ 18.50	\$18.50 @ 19.00	19.00 @ 20.00	\$19.50 @ 20.50
700-800 lbs. <sup>2</sup>	17.00 @ 18.00	\$18.00 @ 19.00	17.50 @ 19.00	19.00 @ 20.00
STEER, Good:				
400-500 lbs. <sup>1</sup>	18.00 @ 19.00			
500-600 lbs.	17.50 @ 18.50			
600-700 lbs. <sup>2</sup>	17.00 @ 17.50	17.50 @ 18.50	18.00 @ 19.00	18.50 @ 19.50
700-800 lbs. <sup>2</sup>	16.50 @ 17.00	17.00 @ 18.00	17.50 @ 18.00	18.00 @ 18.50
STEER, Commercial:				
400-600 lbs. <sup>1</sup>	15.00 @ 17.00			
600-700 lbs. <sup>2</sup>	15.00 @ 16.50	16.00 @ 17.00	16.00 @ 17.00	16.00 @ 17.00
STEER, Utility:				
400-600 lbs. <sup>1</sup>	13.50 @ 15.00	15.00 @ 16.00	14.50 @ 16.00	
COW (All Weights):				
Commercial	13.50 @ 14.50	14.50 @ 15.00	14.00 @ 15.00	
Utility	12.50 @ 13.50	14.00 @ 14.50	13.00 @ 14.00	14.00 @ 14.50
Cutter	12.00 @ 12.50	13.50 @ 14.00		13.00 @ 14.00
Canner	11.25 @ 11.75			
FRESH VEAL AND CALF:				
VEAL, Choice:				
80-120 lbs.	17.00 @ 18.00	18.00 @ 20.00	18.00 @ 20.00	18.00 @ 20.00
130-170 lbs.	16.00 @ 17.00		17.00 @ 18.00	
VEAL, Good:				
50-80 lbs.	15.00 @ 16.00	15.50 @ 17.50	15.00 @ 17.00	16.00 @ 18.00
80-120 lbs.	16.00 @ 17.00	16.00 @ 18.00	17.00 @ 18.00	16.00 @ 18.00
130-170 lbs.	14.00 @ 16.00		16.00 @ 17.00	
VEAL, Commercial:				
50-80 lbs.	13.00 @ 14.00	14.00 @ 15.50	14.00 @ 15.00	15.00 @ 16.00
80-120 lbs.	14.00 @ 15.50	14.50 @ 16.00	15.00 @ 17.00	15.00 @ 16.00
130-170 lbs.	13.00 @ 14.00		14.00 @ 16.00	
VEAL, Utility:				
All weights	11.50 @ 13.00	13.00 @ 14.50	13.00 @ 14.00	14.00 @ 15.00
FRESH LAMB AND MUTTON:				
LAMB, Choice:				
30-40 lbs.	18.00 @ 19.00	19.50 @ 20.50	19.50 @ 20.00	20.00 @ 21.00
40-45 lbs.	18.00 @ 19.00	19.00 @ 20.00	19.00 @ 19.50	20.00 @ 21.00
45-50 lbs.	17.00 @ 18.00	18.50 @ 19.50	18.50 @ 19.00	18.00 @ 20.00
50-60 lbs.	17.00 @ 17.50	17.50 @ 18.50		
LAMB, Good:				
30-40 lbs.	17.00 @ 18.00	18.50 @ 19.50	18.50 @ 19.50	19.00 @ 20.00
40-45 lbs.	17.00 @ 18.00	18.50 @ 19.50	18.00 @ 19.00	19.00 @ 20.00
45-50 lbs.	16.50 @ 17.00	18.00 @ 19.00	17.50 @ 18.50	18.00 @ 19.00
50-60 lbs.	16.00 @ 16.50	17.00 @ 18.00	16.50 @ 17.50	
LAMB, Commercial:				
All weights	15.00 @ 16.00	17.00 @ 18.50	16.00 @ 17.50	17.00 @ 18.00
LAMB, Utility:				
All weights	14.00 @ 15.00	15.50 @ 17.50	14.50 @ 16.50	15.00 @ 17.00
MUTTON (Ewe) 70 lbs. down:				
Good	8.00 @ 8.50	9.00 @ 10.00	9.00 @ 10.00	
Commercial	7.00 @ 8.00	8.00 @ 9.00	8.00 @ 9.00	
Utility	6.00 @ 7.00	7.00 @ 8.00	7.00 @ 8.00	
FRESH PORK CUTS: <sup>4</sup>				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.	17.00 @ 17.50	18.50 @ 19.00	17.50 @ 18.50	17.50 @ 18.00
10-12 lbs.	17.00 @ 17.50	18.50 @ 19.00	17.50 @ 18.50	17.50 @ 18.00
12-15 lbs.	16.50 @ 17.00	18.00 @ 18.50	17.00 @ 17.50	17.50 @ 18.00
16-22 lbs.	16.50 @ 17.00			16.00 @ 17.00
SHOULDERS: Skinned N. Y. Style:				
8-12 lbs.	18.00 @ 19.00			18.50 @ 20.00
BUTTS, Boston Style:				
4-8 lbs.	19.00 @ 20.00			20.00 @ 21.00
SPARE RIBS:				
Half sheets	15.00 @ 16.00			
TRIMMINGS:				
Regulars	12.00 @ 12.50			

<sup>1</sup>Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup>Includes koshered beef sales at Chicago. <sup>3</sup>Skin on Chicago and New York; equivalent weights skin off at Boston and Philadelphia. <sup>4</sup>Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

### FANCY MEATS

Fresh steer tongues, untrimmed, per lb.	.17
Fresh beef tongues, l.c. trimmed, per lb.	.30
Sweetbreads, beef, per lb.	.25
Sweetbreads, veal, a pair	.60
Beef kidneys, per lb.	.11
Mutton kidneys, each	.5
Livers, beef, per lb.	.29
Oxtails, per lb.	.18
Beef hanging tendons, per lb.	.12
Lamb tripe, a pair	.12

Watch Classified page for good men.

### WORKER LOST FINGERS

A workman recently lost his finger through inattention while engaged in cleaning a sausage stuffer in a mid-western meat plant. He was controlling the air with his right hand and cleaning the cylinder with his left. He looked away for a moment and the cylinder pushed up on his fingers, mangling them so badly that amputation was necessary.

# Firm Tallow-Grease Tone Sustained by Fair Trade

NEW YORK, DECEMBER 3, 1941

**TALLOW.**—The tallow market was very steady at the 8½c level for extra; it was estimated 500,000 lbs. or more changed hands, with 8½c still bid. Larger soapers appeared to be willing to go along and regular weekly producers were apparently satisfied with that figure. However, the larger producers were not pressing offerings since they were well sold up and anticipate better levels owing to strength in other commodities and the unfavorable Japanese outlook. There were reports of fairly liberal offerings of South American stuff at around recent levels, but lack of shipping space kept the pressure of South American tallow off this market. Edible was quoted at 9@9½c; extra, 8½c, and special, 8½c.

**STEARINE.**—The market was quiet and steady with oleo at 9½@9½c.

**OLEO OIL.**—Demand was routine but the market was very steady. Reports indicated that the government took a fair quantity under lend-lease operations last week. New York extra was quoted at 10½@11c; prime, 10½@10½c, and lower grades, 10@10½c.

**GREASE OIL.**—Demand was fairly good and the market very steady. No. 1 was quoted at 13c; No. 2, 12½c; extra, 13½c; extra No. 1, 13½c; winter strained, 14c; prime burning, 14½c, and prime inedible, 14½c.

**NEATSFOOT OIL.**—Demand was routine and the market steady. Extra was quoted at 13½c; No. 1, 13½c; prime, 14½c, and pure, 17½c.

**GREASES.**—Producers were able to move yellow and house grease at 8½c, unchanged from the previous level, notwithstanding the fact that consumers were disinclined to come up in their ideas. Fair turnover was reported, but business could have been larger had not producers been so well sold up. Choice white was quoted at 9c; yellow and house, 8½c, and brown, 8@8½c.

CHICAGO, DECEMBER 4, 1941

**TALLOW.**—The tallow market at Chicago this week was about steady, with prices on a par with those prevailing during the preceding week. Trading was in fair volume on some grades, but buying interest appeared rather thin at times; however, there was no pressure of offerings. Early in week, the market was generally quiet, aside from the movement of several tanks of odd specifications at corresponding prices. Easiness in lard and oils was something of a depressing factor. At midweek, some trading was reported involving few tanks of prime at 8½c and special at 8½c, Chicago and Cincinnati. Thursday's market was unchanged, with a moderate movement of prime reported at 8½c on scattered offerings; also special at 8½c, Chicago and Cincinnati. Thursday's quotations were: Edible, 8%@8½c; fancy, 8½@8½c; prime, 8½c; special, 8½c, and No. 1, 8½c.

**STEARINE.**—Steady market, with prime quoted 9½@9½c and yellow, 8½@8½c.

**OLEO OIL.**—Quotations unchanged at 11½@11½c for extra and 11½@11½c for prime.

**GREASE OIL.**—Quotations were as follows: No. 1, 12½c; No. 2, 12½c; extra, 13½c; extra No. 1, 12½c; extra winter strained, 13½c; prime burning, 14c. Prime inedible oil was 13½c.

**NEATSFOOT OIL.**—Quotations were: Extra neatsfoot oil, 13c; No. 1, 12½c; prime, 13½c; pure, 17½c; cold test, 27c.

**GREASES.**—No material changes took place in the grease market at Chicago this week. A fairly steady situation prevailed on moderate trading. At midweek, there was further trading at 8½c and reports of some trading at 8½c, Chicago. Thursday's quotations: Choice white, 8%@8½c; A-white, 8½c; B-white, 8½c, and yellow, 8½c.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, December 4)

A quiet situation prevailed in the by-products markets at Chicago this week. Trade was on a limited scale, with both buyers and sellers apparently willing to forego trading for the time being. An improved demand was reported for packinghouse feeds, which were firm at last week's levels. Better trade in this market was said to have brought about a fairly well sold up situation.

### Blood

	Unit
Ammonia	\$4.50b

Underground	.....
Digester Feed Tankage Materials	.....
Underground, 11 to 12% ammonia	\$ 4.00@ 4.75b
Underground, 6 to 10% choice quality	4.75@ 5.00b
Liquid stick	2.00

### Packinghouse Feeds

	Carlots.
Per ton	
60% digester tankage	\$67.50
50% meat and bone scraps	65.00
Blood-meal	80.00
Special steam bone-meal	50.00

### Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$37.50@38.00
Steam, ground, 2 & 26	37.50

### Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.75n & 10c
Bone tankage, unground, per ton	30.00
Hoof meal	3.00

### Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$ 1.00@ 1.025n
57 to 62% protein (high test)	.975@ 1.00n
Soft pressed pork, ac. grease and	
quality, ton	56.00@57.50
Soft pressed beef, ac. grease and	
quality, ton	52.50@55.00

### Gelatine and Glue Stocks

	Per ton
Calf trimmings	\$29.00@32.50
Swine pizzles	27.50
Cattle jaws, skulls and knuckles	40.00
Hide trimmings	25.00
Pig skin scraps and trim, per lb.	7 @ 7½

### Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
Light	25.00
Flat shins, heavy	60.00@65.00
Light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, unassorted	35.00
Junk bones	30.00@31.00

### Animal Hair

Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	82.50@35.00
Winter processed, black, lb.	8 1/2 @ 8
Winter processed, gray, lb.	4 @ 4 1/4

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CHICAGO, ILLINOIS

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	4.15
Underground fish scrap, dried 11 1/2% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, fertilizer, 11 1/2% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
December shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	3.75 & 10c
Feing tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.00 & 10c

### Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f. ....	\$37.50
Bone meal, new, 4 1/2% and 50%, in bags, per ton, c.i.f. ....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	9.50

### Dry Rendered Tankage

50/55% protein, ungrounded.....	22 1/2c
60% protein, ungrounded.....	22 1/2c

## EASTERN FERTILIZER MARKETS

New York, December 4, 1941

Most markets were easy during the past week, due to absence of buying. Tankage sold at \$4.00 & 10c, f.o.b. shipping points, with additional quantities offered at this figure. Blood is holding steady at \$4.15; the market is reported in good shape.

Cracklings declined this week to 92 1/4c, and some material was reported available at 90c at outside points. Bone meal is selling at producers' asking prices and there is a steady demand from the feed trade.

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	11% @ 11%
White deodorized, in bbls., f.o.b. Chgo. ....	15 @ 15 1/2
Yellow, deodorized.....	15 @ 15 1/2
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3 1/4 @ 3 1/4
Soybean oil, in tanks, f.o.b. mills.....	9 1/2 @ 10
Corn oil, in tanks, f.o.b. mills.....	11 @ 11 1/4
Coconut oil, sellers tanks, f.o.b. coast.....	6 1/2 @ 6 1/2
Refined coconut, bbls., f.o.b. Chicago.....	13% @ 13 1/2

## OLEOMARGARINE

F.O.B. CHICAGO

White domestic vegetable.....	17 1/2
White animal fat.....	14
Water churned pastry.....	16 1/2
Milk churned pastry.....	17 1/2
Vegetable type.....	13



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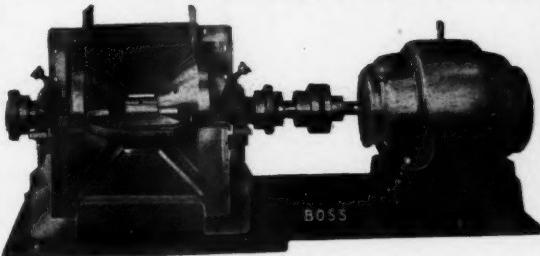
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# HIDES AND SKINS

Two packers allot about week's production of hides among buyers—All packer hides and skins continue salable at ceiling prices.

## Chicago

**PACKER HIDES.**—There is no change apparent as yet in the packer hide situation. The market continues strong, with demand well in excess of available supply of hides, and anything that is offered is being taken at full ceiling levels, as quoted in adjoining table.

So far this week, two packers have allocated hides among regular buyers. While no details as to quantities have been disclosed, it is the opinion of neutral interests in the trade that about a week's production is possibly involved in the movement, and that total sales and bookings will run approximately 50,000 hides so far. It is very probable that other packers will move their weekly production before the end of the week.

Small packer stock is being kept well sold up, and the South American market is called firm to strong at last paid levels, aided partly by the approach of summer quality in that market. There is an unsatisfied demand for all calf and kipskins. The New York packer

hide market is sold up to the end of Nov., and the southern Pacific Coast packers have moved most of their Nov. production of hides.

Trading in hide futures has declined to a mere dribble compared to the activity of a year ago, and at the present all future quotations are stuck tight against the ceiling, with the maximum of 15.00 bid. Open interest in futures at the close of business on Dec. 2nd had declined to 178 contracts. Certified stocks of hides in Exchange warehouses on Nov. 28th totalled 127,484 hides, as compared with 419,312 a year ago.

The final government estimate on shoe production for October was 45,246,238 pairs, an increase of 3.9 per cent over September, and an increase of 22.2 per cent over October, 1940. Production for the first ten months this year was 420,143,120 pairs, or 22.9 per cent over the same period last year.

**OUTSIDE SMALL PACKER.**—The market continues in the same strong and well sold up position on outside small packer stock, with offerings being readily taken at full ceiling price of 15½c, selected, trimmed, for native steers and cows, f.o.b. shipping points, and 14½c for brands; untrimmed hides quotable a cent less.

**PACIFIC COAST.**—There was trading in Nov. hides in the Coast market late last week at unchanged prices, when 30,000 Los Angeles packer Nov. hides moved at 13½c, flat, trimmed, for steers and cows, f.o.b. shipping point; later trading in that market raised the total to around 45,000 hides, all at ceiling price.

**FOREIGN WET SALTED HIDES.**—Although there has been no trading reported from the South American market so far this week, that market is said to be in a strong position, with further advances asked. Last trading previous week on standard steers was at 115 pesos, equal to 17½c, c.i.f. New York, some figuring 17¾c; reject heavy steers last sold at 110 pesos or 16¾c, and frigorifico cows at 112 pesos or 17c, for the early summer quality now coming on that market.

**COUNTRY HIDES.**—Offerings are not very plentiful in the country market and, with the season of heavier country slaughter at hand, there is thought to be a fair volume of business passing under cover. Buyers have been showing some discrimination in the buying of all-weight hides; light average stock is salable at 14c flat untrimmed, and 15c trimmed, f.o.b. shipping points, but offerings around 47-48 lb. trimmed have been turned down by buyers at the 15c level. Heavy steers and cows are nominal around 13c, flat, trimmed, with cows alone quoted around 13½c. Trimmed buff weights are quotable

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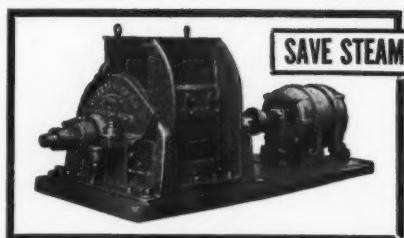
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14½@14¾c, flat, some quoting up to 15c. Trimmed extremes, when offered, are readily salable at ceiling price of 15c, flat, or 15½c selected, but are very scarce. A good part of the country movement is on an all-weight basis, with little mention of the minor grades. Bulls are quoted around 9c, flat, trimmed, last paid. Glues last sold at 11½c, flat, for trimmed and untrimmed, with 12c usually asked. All-weight branded hides are nominal at 13@13½c, flat, with last reported sale at 13c.

**CALFSKINS.**—Demand continues active for packer calfskins and, while no trading has come to light on Nov. production, they are readily salable at ceiling price of 27c for heavies and 23½c for lights under 9½ lb. Packers are expected to distribute the Nov. production among regular buyers as soon as killing lists are all in hand.

There is a good demand for Chgo. city calfskins at maximum levels, 8/10 lb. at 20½c and 10/15 lb. at 23c, with outside cities salable at same prices; collectors have been moving skins quietly as available. Country calfskins are salable at 16c flat for 10 lb. and down, and 18c flat for 10/15 lb., f.o.b. shipping point. Chgo. city light calf and deacons continue quotable at maximum of \$1.43, selected.

**KIPSKINS.**—There has been no action apparent as yet on packer Nov. kipskins but these are in demand at maximum prices of 20c for 15-30 lb.

native kips and 17½c for brands.

Collectors appear to be keeping closely sold up on city kipskins, and ceiling price of 18c is obtainable for 15-30 lb. native kips and 17c for brands. Country kips, 15-30 lb., are scarce and can be sold at 16c, flat, f.o.b. shipping point.

Packer regular slunks are quotable at \$1.10 flat, and hairless at 55c, flat, the ceiling prices.

**HORSEHIDES.**—There has not been very much activity reported in horse-hides, and some buyers claim to be working close to inside of ranges quoted, but most offerings appear to be held around top of range and market generally called firm. City renderers, with manes and tails are quoted \$6.80@6.90, selected, f.o.b. nearby shipping points; trimmed renderers range \$6.45@6.65, del'd Chgo.; mixed city and country lots \$5.90@6.00, Chgo.

**SHEEPSKINS.**—Dry pelts are more or less nominal around 24½@25c per lb., del'd Chgo., for full wools; offerings light. There is a steady demand for present light production of packer shearlings; one house sold a car this week, No. 1's at \$1.80, No. 2's \$1.35, and No. 3's 85c, steady prices in that quarter, and these prices reported obtainable in other directions, quality considered. Pickled skins last sold at \$8.00 per doz. packer production, and this figure is asked; intimated in one quarter

that \$8.00 had again been paid. Some trading is awaited to establish the market on Dec. packer lamb pelts; last trading in Nov. pelts by independent mid-west packers was credited around \$3.20@3.30 per cwt. liveweight basis, and up to \$3.50 per cwt. is being talked on Dec. pelts, based on better wool yield. Native lambs quoted around \$3.00 per cwt. live weight basis. Outside small packer pelts usually quoted \$2.25@2.40 each for late Nov. stock, with up to \$2.50 each talked on choice lots.

### New York

**PACKER HIDES.**—While sales are not being reported as to quantities, it is generally understood that the New York packers have moved their entire Nov. production at full ceiling levels, native steers 15½c, butt brands 14½c, Colorados 14c, all-weight cows 15½c, and bulls 12c, and market is sold up closely.

**CALFSKINS.**—There is a continued demand for all skins in the eastern market far in excess of available production, with all sales being made at ceiling levels as fast as skins are available. Collector 3-4's are salable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95 and 17 lb. up \$4.35. Packer 3-4's are quotable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20 and 17 lb. up \$4.60.

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## NEW YORK HIDE FUTURES

### Closing Prices

Monday, Dec. 1.—Dec. 15.00 b; Mar. 14.95; June 14.85@14.90; Sept. 14.80 b; Dec. (1942) 14.80 b; 5 lots; 4 higher to 5 lower.

Tuesday, Dec. 2.—Dec. 15.00 b; Mar. 14.98; June 14.85@14.95; Sept. 14.80 b; Dec. (1942) 14.80 b; 5 lots; unchanged to three higher.

Wednesday, Dec. 3.—Dec. 15.00 b; Mar. 14.95 b; June 14.90 b; Sept. 14.80 b; Dec. (1942) 14.80 b; 8 lots; 3 lower to 5 higher.

Thursday, Dec. 4.—Dec. 15.00 b; Mar. 15.00; June 15.00 b; Sept. 15.00 b; Dec. (1942) 15.00 b; 1 lot; unchanged to 20 higher.

Friday, Dec. 5.—Dec. 15.00 b; Mar. 15.00 b; June 15.00 b; Sept. 14.90 b; Dec. (1942) 14.90 b; 2 lots; unchanged to 10 lower.

## FATS AND OILS EXPORTS

Exports of domestic fats and oils during the quarter ending September 30, 1941, compared:

	1941 lbs.	1940 lbs.
Oleo oil.....	115,353	213,206
Oleo stock.....	739,854	1,100
Tallow, edible.....	850	7,360
Tallow, inedible.....	308,558	1,235,585
Lard.....	145,429,308	48,375,195
Oleo stearin.....	7,994	6,426
Neat's-foot oil.....	120,843	24,970
Other animal oils, inedible.....	60,334	48,796
Fish oil.....	218,048	301,884
Grease stearin.....	345,230	434,177
Oleic acid or red oil.....	634,902	621,386
Stearic acid.....	2,041,870	708,118
Other animal greases & fat.....	577,141	866,608
Cottonseed oil, crude.....	400,979	157,575
Cottonseed oil, refined.....	1,661,106	3,742,723
Coconut oil, crude.....	1,668,413	9,624,411
Coconut oil, refined.....	2,024,398	4,845,458
Corn oil.....	33,939	52,988
Cooking fats other than lard.....	520,926	705,204
Other fats and oil.....	11,618,617	11,074,920
Total .....	169,332,297	88,006,815

## TANK CARS FOR STORAGE

Old tank cars, which have often been used in the past by packers and renderers for grease storage, are becoming scarce and are difficult to obtain at a reasonable price. Cars which would be retired in ordinary times are being reconditioned by the railroads and placed in service to move increased traffic.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Government purchases this week had a sustaining influence on lard and closing was steady, although weakness in grains earlier in the day was a bearish factor and prompted realizing sales. Chicago hog market was active and steady. Top hogs were quoted at \$10.20; bulk of sales \$9.85@10.10. Provision trading in general was rather thin during the early part of the session. Offerings on most hams and green meats were very tight.

## Cottonseed Oil

Valley crude was quoted at 11 1/4 paid; Southeast, 11 1/4 c bid; Texas, 11 1/2 paid and bid at common points; Dallas, 11 1/4 c bid.

Quotations on New York bleachable cottonseed oil, Friday close, were: Dec. 13.10@13.20; Jan. 13.09@13.15; Mar. 13.10@13.12; May 13.11@13.12; July 13.13 sale; 70 lots; closing steady.

## HIDE GLUE PRICE CURB

Inflationary price advances have developed in hide glue and hide glue stock, with the result that the Office of Price Administration is considering the imposition of maximum prices below current levels, Leon Henderson, price administrator, announced on November 28. At the invitation of the government, representatives of hide glue manufacturers, sellers and tanners attended a meeting in Washington on December 3 to discuss the price situation.

Hide glue, prepared from trimmings and waste recovered from hides by packers and tanners, is sold in solid form, usually in sheets or as a powder. It forms the adhesive used in paper-backed adhesives, plays a part in munition waddings and casings, holds together most types of furniture and plywood and is used in coated paper.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Dec. 5, 1941:

PACKER HIDES		Cor. week, 1940
Week ended Dec. 5	Prev. week	
Hvy. nat. stra.	@15 1/4	@15 1/4
Hvy. Tex. stra.	@14 1/2	@14 1/2
Hvy. butt brnd'd stra.	@14 1/2	@14 1/2
Hvy. Col. stra.	@14	@14
Ex-light Tex. stra.	@15	@15
Brnd'd cows.	@14 1/2	@14 1/2
Hvy. nat. cows.	@15 1/2	@15 1/2
Lt. nat. cows.	@15 1/2	@15 1/2
Nat. bulls.	@11	8 1/2
Brnd'd bulls.	@11	7 1/2
Calfskins.....	23 1/2	23 1/2
Kips, nat.	@20	21
Kips, brnd'd.	@17 1/2	@17 1/2
Slunks, reg.	@1.10	@1.10
Slunks, hrs.	@55	@55

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

## CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15 1/4	@15 1/4	12	@12 1/2
Branded	@14 1/2	@14 1/2	11 1/4	@12
Nat. bulls.	@12	@12	7 1/2	@8
Brnd'd bulls.	@11	@11	7	@7 1/2
Calfskins	20 1/2	20 1/2	10 1/2	@23
Kips	@18	@18	18	@18 1/2
Slunks, reg.	@1.10	@1.10	1.10	@7 1/2
Slunks, hrs.	@55	@55	55	@50

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

## COUNTRY HIDES

Hvy. steers.	@13	@13	8	@8 1/2
Hvy. cows.	13	13	13 1/2	8
Buffs	14 1/2	14 1/2	11 1/4	@11 1/2
Extremes	14 1/2	14 1/2	12 1/2	@12 1/2
Bulls	@9	@9	9	@6 1/2
Calfskins	18	18	18	14 1/2
Kipskins	@16	@16	16	@13 1/2
Horschides	5.90@6.90	5.80@6.90	5.25@6.00	

All country hides and skins quoted on flat basis.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 29, 1941, were 4,756,000 lbs.; previous week 4,218,000 lbs.; same week last year 5,251,000 lbs.; Jan. 1 to date, 233,333,000 lbs.; same period last year, 224,718,000 lbs.

Shipments of hides from Chicago for week ended November 29, 1941, were 5,908,000 lbs.; previous week 5,210,000 lbs.; same week last year, 7,029,000 lbs.; Jan. 1 to date, 263,620,000 lbs.; same period last year, 257,083,000 lbs.

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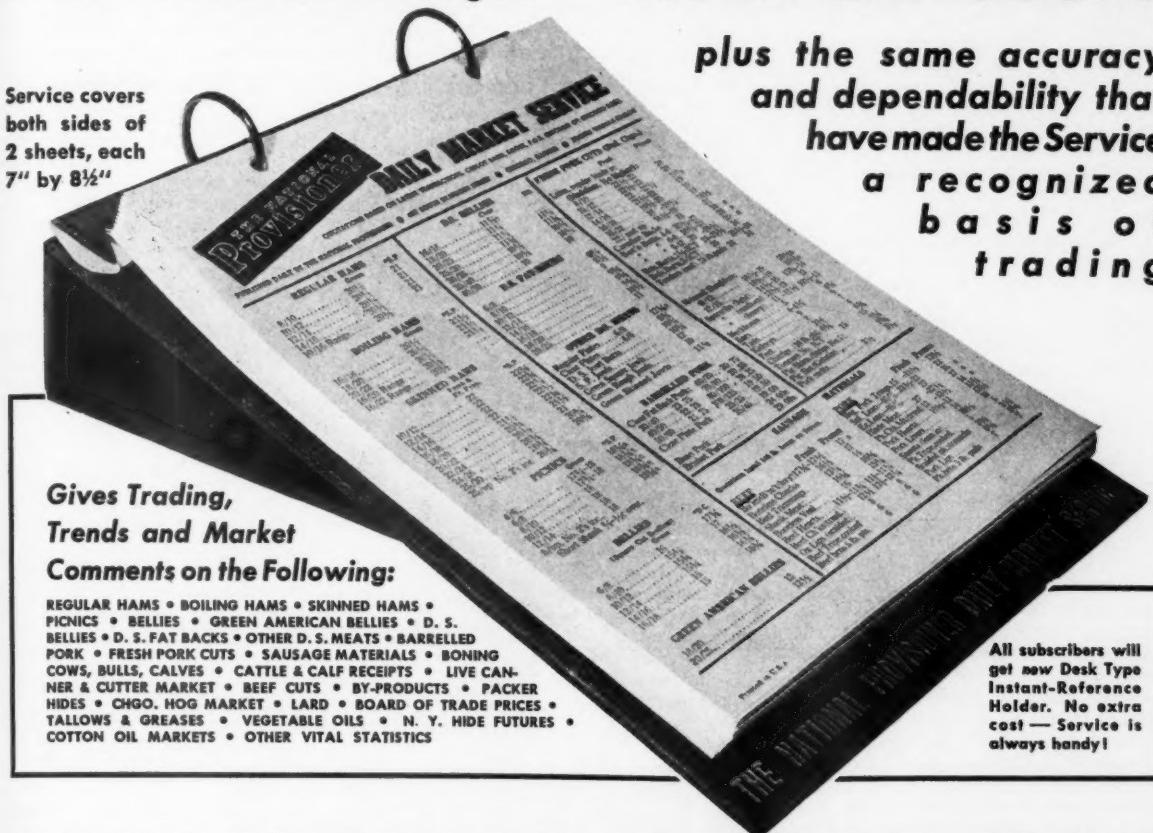
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PORK • FRESH PORK CUTS • SAUSAGE MATERIALS • BONING  
COWS, BULLS, CALVES • CATTLE & CALF RECEIPTS • LIVE CAN-  
NER & CUTTER MARKET • BEEF CUTS • BY-PRODUCTS • PACKER  
HIDES • CHGO. HOG MARKET • LARD • BOARD OF TRADE PRICES •  
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## DAILY MARKET SERVICE

Published 5 times weekly — mailed at close of each full trading day

## Personalities and Events

(Continued from page 23.)

for additions to its tannery buildings at 4763 N. 32nd st. The projects are rated at \$10,000 and \$5,400.

Joseph C. Feagley has been elected to the board of directors of Armstrong Cork Co., succeeding John J. Evans, resigned, according to an announcement on November 27 by H. W. Prentis, jr., president. Appointment of W. D. Martz as assistant treasurer is also announced.

Shreveport Packing Co., Shreveport, La., is observing its twenty-fifth anniversary this year. The firm has a payroll of \$1,800 weekly and monthly livestock purchases amount to about \$55,000. Officers include S. W. Dickson, president, Mac R. L. Jeter, vice president, and Frank M. Cook, treasurer.

J. Rowe Hinsey, manager of the eastern branch house division of John Morrell & Co., led the Ottumwa, Ia., community chest drive to a successful conclusion this year. Morrell employees and the company exceeded their goal of \$13,000 by more than \$500.

Employees of the So. St. Paul plant of Swift & Company, in an election on November 21 held under supervision of the National Labor Relations Board, chose the Packinghouse Workers Industrial Union, an independent organization, as their collective bargaining agency, casting 1,833 votes in favor of the agency against 823 for the Packinghouse Workers Organizing Committee, CIO affiliate.

Sparks in the smokehouse pit of the Centralia Packing Co., Centralia, Wash., are believed to have caused the fire which damaged the walls and roof of the plant late last month.

Walti-Schilling, wholesale slaughterer of Santa Cruz, Calif., is using a new mechanically-refrigerated truck for delivering beef carcasses to Army camps in the Monterey, Paso Robles and San Louis Obispo districts of central California, where a large number of camps are located. A Baker refrigeration unit is used in a Reliance body placed on an International chassis.

Among the colorful names chosen by some of the bowling teams of Peter Eckrich & Sons, Inc., at Ft. Wayne, Ind., are Bar-be-cues, Wieners, Sausages and Honeys. The teams are now bowling at a local bowling center. . . . E. S. Lusk, safety director of the company, recently went to Anderson, Ind., to award the Anderson branch a plaque signifying second place in the wholesale division of the annual National Safety Council competition.

A new bank, to be known as the Stockyards Bank of Denver, is scheduled to open on January 1 with Frank J. Denison as president. As directors and stockholders, the bank will have a well-known group of leading men from the city's stockyards and business areas, including Lawrence M. Pexton, president of the Denver Union Stock Yards Co.

A miniature village constructed of matches, built by Hector Bakken, an employee of the Madison, Wis., plant of Oscar Mayer & Co., and Mrs. Bak-

ken, has attracted much favorable attention recently at several Madison festivals and exhibits. Made up of 2,500 used matches, the village required three months of spare-time work and cost an estimated \$5.

With the advent of another hog killing season, the cold storage plant at Richland, Ga., is preparing to cure and store a large volume of farm-slaughtered meat. Capacity of the plant has been expanded.

## HAINSWORTH IS A.S.R.E. HEAD

Dr. William R. Hainsworth of New York, vice president in charge of engineering of Servel, Inc., and national authority in the field of refrigeration research, was elected president of the American Society of Refrigerating Engineers at the annual meeting here in St. Louis, Mo. Dr. Hainsworth, who has been engaged in refrigeration research more than 20 years, succeeds L. L. Lewis, vice president of Carrier Corp.

## Meat and Livestock Activities at International

(Continued from page 14.)

graphically demonstrated the losses suffered annually by the livestock and meat industry through bruising, and showed how these losses can be curtailed by proper precautionary measures.

On December 3, a trio of animal husbandry students from Oklahoma A.

be won three times to become the property of any institution. Highest individual honor went to Vern Kerschberger of the Nebraska team, who scored 840 out of a possible 900 points.

The 42 contestants worked in the coolers of one of Chicago's large meat packing plants on a "stop watch" sched-

### "FOOD WILL WIN THE WAR"

—AND WRITE THE PEACE! This statement by Claude R. Wickard, U. S. Secretary of Agriculture, was emphasized for International visitors on the billboard shown here. Determination to make it an actuality could be seen in producers' plans for 1942, which include large increases in livestock marketings.



FEDERAL BEEF  
GRADING

Among U. S. Department of Agriculture displays at the International was that of the Agricultural Marketing Service, the agency responsible for federal beef gradings. P. C. Roquemore, representative of the federal-state livestock market news service, Montgomery, Ala., and R. W. Sutherland, Aberdeen Angus breeder of Montgomery, look over the exhibit.

& M. College scored 2,490 out of a possible 2,700 points to capture top honors in the sixteenth annual inter-collegiate meat judging contest. Trailing the Sooner team by only 22 points was the University of Nebraska team. The victory gave Oklahoma one leg on a new trophy offered by the National Live Stock and Meat Board, which must

use. They were required to judge nine classes of carcasses and wholesale cuts of beef, pork and lamb and to give written reasons for all placings. The judging committee making the awards was composed of authorities in the meat field. Only 54 points separated the six highest-ranking teams in this year's competition.

## **MAP CANNED FOOD PROGRAM**

Continental Can Co. will inaugurate, in 1942, "a unique merchandising service in behalf of the canning industry," H. A. Goodwin, advertising and sales promotion manager, announced this week. The service, plans for which are still in a formative stage, will follow the strong consumer advertising which has been appearing in the *Saturday Evening Post*, calling attention to the merits of canned foods, and is expected to benefit cannery, wholesalers and retailers.

The projected program will include development of present markets, expansion of distribution for new products and a more effective tie-up and use of the company's national advertising activities in the retail store. To be conducted by a group of experienced merchandising specialists, it will be patterned after a program used successfully by Continental in merchandising canned oil and canned beer.

**NO P-22 ON PACKAGES**

No packaging material may be obtained with the assistance of the maintenance and repair priority order (P-22), according to a ruling recently issued by the Office of Production Management. The order applies only to replacement parts, and not to supplies used in the manufacturing process.

**"Packaging material"** is defined as in-

## CANNED MEATS BOOSTED

Emphasizing the convenience of canned prepared meats, the Continental Can Co. ran a full color page advertisement in the December 6 issue of the *Saturday Evening Post* to spur retail sales of these products. Captioned "Shelf - Service Meals," the ad played up a long list of canned meat products from the standpoints of convenience, variety and nutrition — whether these products are served as a "snack" or a meal. Specific suggestions were also given on preparation of tempting dishes from these prepared meat products.

cluding all types of bags, bottles, barrels, boxes, cans, containers, cooperage, cores, crates, cartons, cases, tubes, labels, wrappers, wrapping papers, liners, envelopes, cushioning or protective packing material, or their component



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# SERVICE

Meat Handling Units

# LIVESTOCK MARKETS

## *Weekly Review*

### HOG WEIGHTS AND COSTS

Average weights of barrows and gilts marketed at six leading markets (Chicago, Kansas City, Omaha, St. Louis, St. Joseph and St. Paul) during November were 1 to 7 lbs. heavier than in October and from 3 to 15 lbs. heavier than a year earlier. The largest gain over 1940 was at Omaha and the smallest at Chicago. Compared with a month earlier, the greatest increase in average weights was at St. Paul, where hogs were 7 lbs. heavier, and the smallest—1 lb.—was at Chicago.

Average weights of sows at six leading markets increased from 13 to 31 lbs. over October and were 9 to 28 lbs. heavier than in 1940.

Average prices of barrows and gilts in November ranged from \$4.06 to \$4.32 per cwt. over a year earlier, but declines from October levels ranged from 25c to 41c per cwt. Sows were higher than in 1940 by \$3.70 to \$4.07. Sow prices were higher in November than during October, the increases ranging from 5 to 12c per cwt.

U. S. Agricultural Marketing Service reports average weights and prices during November as follows:

BARROWS AND GILTS		SOWS	
Nov. 1941	Nov. 1940	Nov. 1941	Nov. 1940
Ibs.	Ibs.	Ibs.	Ibs.
Chicago .....	228	225	411
Kansas City .....	227	216	397
Omaha .....	236	221	410
National Stock Yards .....	219	214	390
St. Joseph .....	219	212	396
St. Paul .....	211	202	389
	386	385	373
			383
			380

Average prices for these classes at the six leading markets during November:

BARROWS AND GILTS		SOWS	
Nov. 1941	Nov. 1940	Nov. 1941	Nov. 1940
\$10.22	\$6.16	\$9.77	\$5.84
Kansas City .....	10.16	5.88	9.54
Omaha .....	9.98	5.78	9.63
National Stock Yds. ....	10.23	6.11	9.50
St. Joseph .....	10.16	5.84	9.53
St. Paul .....	9.97	5.68	9.55
			5.48

### LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Livestock prices at Chicago, compared with wholesale and composite retail meat prices, and wholesale and retail meat values at New York, for the middle of November, 1941, with comparisons:

	Steers		Lambs		Hogs	
	Dollars per cwt.	Nov. 15 Nov. 1 Nov. 16	Dollars per cwt.	Nov. 1 Nov. 16 Nov. 15 Nov. 1 Nov. 16	Dollars per cwt.	Nov. 15 Nov. 1 Nov. 16
1941	1941	1940	1941	1941	1940	1941
Live animal prices, Chicago <sup>1</sup> .....	\$11.82	\$11.86	\$12.53	\$11.20	\$11.84	\$5.54
Wholesale meat prices, New York <sup>2</sup> .....	17.56	18.10	18.69	19.12	19.94	16.20
Composite retail meat prices, New York <sup>3</sup> .....	32.07	32.40	32.78	27.59	28.49	25.52
Value of carcass meat from 100 lbs. of live animal (Dollars)						
Wholesale—New York <sup>4</sup> .....	10.54	10.86	11.21	9.37	9.77	7.94
Retail—New York <sup>5</sup> .....	15.20	15.36	15.54	13.02	13.45	12.05
Steers Cents per lb.						
Lambs Cents per lb.						
Hogs Cents per lb.						

<sup>1</sup>Average good and choice, steers 800-1100 lbs., lambs all weights, and hogs 200-220 lbs. <sup>2</sup>Average good and choice, steer beef, 600-700 lbs., lamb 40-45 lbs., and hog products consisting of smoked ham, bacon, picnics, fresh loins and carton lard combined in proportion to their respective yields from live weight. <sup>3</sup>Composite average of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight. <sup>4</sup>60 lb. of beef carcass, 49 lb. of lamb carcass and 53.78 lb. of principal hog products, including lard. <sup>5</sup>47.4 lb. of beef cuts, 47.2 lb. of lamb cuts and 62.64 lb. of principal hog products, including lard.

### LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in October:

	Oct. 1941	Sept. 1941	Oct. 1940
Average cost per 100 lbs.:			
Cattle .....	\$ 9.01	\$ 9.46	\$ 7.83
Steers .....	10.87	11.01	10.21
Calves .....	10.04	10.63	8.00
Hogs .....	10.39	11.28	6.18
Sheep and lambs .....	10.35	10.57	8.29

Average yields (per cent):

Cattle .....	54.37	54.99	52.86
Calves .....	55.29	56.72	54.60
Hogs .....	74.65	74.95	74.31
Sheep and lambs .....	47.09	47.42	47.09

Average live weight, lbs.:			
Cattle .....	955.84	955.80	931.04
Steers .....	1,024.96	1,016.71	988.90
Calves .....	219.65	220.90	213.26
Hogs .....	234.15	244.86	224.89
Sheep and lambs .....	85.20	85.24	85.54

\*Also included in "cattle" data.

### KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during October:

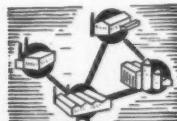
	Oct. 1941	Sept. 1941	Oct. 1940
Cattle—			
Steers .....	45.75	49.42	43.54
Cows and heifers.....	49.25	45.72	52.10
Bulls and stags.....	5.00	4.86	4.98
Hogs—			
Sows .....	50.90	53.84	50.21
Barrows .....	48.29	45.15	49.22
Stags and boars.....	.81	1.01	.56
Sheep and lambs—			
Lambs and yearlings.....	92.27	91.94	91.77
Sheep .....	7.73	8.06	8.33

### CANADIAN BRANDED BEEF

Beef branded in Canada during October, 1941, totaled 5,296,567 lbs. compared with 3,333,674 lbs. in the same month in 1940. Of this total 1,731,121 lbs. were red brand and 3,565,446 lbs. were blue brand. During the first ten months of 1941 a total of 42,009,642 lbs. of branded beef were sold, compared with 36,466,229 lbs. in 1940.

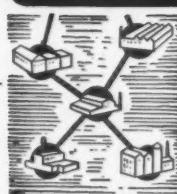
### BETTER INEDIBLE GREASE

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## NEW YORK LIVESTOCK

Livestock prices at Jersey City, December 3, 1941, as reported by the Agricultural Marketing Service:

CATTLE:	
Steers	unquoted
Cows, medium	7.50@ 8.25
Cows, cutter and common	6.25@ 7.00
Cows, cannery	4.75@ 5.75
Bulls, good	9.00@ 9.75
Bulls, medium	7.75@ 8.50
Bulls, cutter to common	6.50@ 7.25

CALVES:	
Weavers, good and choice	\$13.50@ 15.25
Weavers, common and medium	9.00@ 11.50
Weavers, culms	6.50@ 8.00
Calves, good and choice	9.25
Calves, common and medium	7.25@ 7.85

HOGS:	
Hogs, good and choice, 191-lb.	\$ 10.35
LAMBS:	
Lambs, good	\$ 11.75
Lambs, common	9.00
Slaughter ewes	5.50

Receipts of salable livestock at Jersey City market for week ended Nov. 29:

	Cattle	Calves	Hogs*	Sheep
Salable receipts....	1,713	1,000	210	2,736
Total, with directs....	8,113	16,559	21,631	60,820
Previous week:				
Salable receipts....	1,335	1,629	320	1,989
Total, with directs....	6,801	11,513	20,963	39,106

\*Including hogs at 31st street.

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., December 4.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, heavy hog receipts all week slowed up trading and favored lower prices.

Hogs, good to choice:	
160-180 lb.	\$ 8.60@ 9.60
180-200 lb.	9.40@ 9.70
200-300 lb.	9.55@ 9.85
300-330 lb.	9.30@ 9.75
330-360 lb.	9.20@ 9.60

Sows:	
330 lbs. down....	\$ 9.20@ 9.55
330-360 lb.	9.10@ 9.50
400-500 lb.	8.65@ 9.15

Receipts of hogs at Corn Belt markets for the week ended December 4, 1941:

	This week	Last week
Friday, Nov. 28.....	37,000	30,300
Saturday, Nov. 29.....	46,200	37,400
Monday, Dec. 1.....	79,300	55,800
Tuesday, Dec. 2.....	65,000	38,600
Wednesday, Dec. 3.....	40,500	30,200
Thursday, Dec. 4.....	43,000	Holiday

## LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during October, bought at stockyards and direct, is reported by the U. S. Department of Agriculture, Agricultural Marketing Service, as follows:

	Oct. 1941	Sept. 1941	Oct. 1940	Per cent	Per cent	Per cent
Cattle—						
Stockyards	76.24	75.88	75.98			
Other	23.76	24.17	24.02			

Calves—						
Stockyards	64.22	64.67	63.65			
Other	35.78	35.33	36.35			

Hogs—						
Stockyards	43.82	46.75	45.83			
Other	56.18	53.25	54.17			

Sheep and Lambs—						
Stockyards	55.18	60.42	60.24			
Other	44.82	39.58	39.76			

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, December 4, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:	
Good-choice:	
120-140 lbs.	\$ 9.25@ 9.85
140-160 lbs.	9.60@ 10.15
160-180 lbs.	9.90@ 10.15
180-200 lbs.	10.00@ 10.15
200-220 lbs.	10.00@ 10.15
220-240 lbs.	9.95@ 10.10
240-270 lbs.	9.90@ 10.05
270-300 lbs.	9.85@ 10.00
300-330 lbs.	9.80@ 9.95
330-360 lbs.	9.75@ 9.85
Medium:	
160-220 lbs.	9.40@ 10.00

SOWS:	
Good and choice:	
270-300 lbs.	9.60@ 9.70
300-330 lbs.	9.55@ 9.65
330-360 lbs.	9.45@ 9.60
Good:	
360-400 lbs.	9.45@ 9.55
400-450 lbs.	9.30@ 9.45
450-500 lbs.	9.10@ 9.35
Medium:	
250-300 lbs.	8.90@ 9.30

PIGS (Slaughter):	
Med. & good, 90-120 lbs.	9.00@ 9.50

Slaughter Cattle, Vealers and Calves:	
STEERS, choice:	
750-900 lbs.	12.75@ 13.25
900-1100 lbs.	12.75@ 13.50
1100-1300 lbs.	12.50@ 13.50
1300-1500 lbs.	12.00@ 13.00
STEERS, good:	
750-900 lbs.	11.75@ 12.75
900-1100 lbs.	11.75@ 12.75
1100-1300 lbs.	11.50@ 12.65
1300-1500 lbs.	11.50@ 12.50
STEERS, medium:	
750-1100 lbs.	9.75@ 11.75
1100-1300 lbs.	9.50@ 11.75
STEERS, common:	
750-1100 lbs.	8.25@ 9.75
STEERS, HEIFERS AND MIXED:	
Choice, 500-750 lbs.	12.50@ 13.25
Good, 500-700 lbs.	11.50@ 12.50
HEIFERS:	
Choice, 750-900 lbs.	12.50@ 13.25
Good, 750-900 lbs.	11.75@ 12.50
Medium, 500-900 lbs.	9.25@ 11.75
Common, 500-900 lbs.	7.25@ 9.25
COWS, all weights:	
Good	7.75@ 9.00
Medium	7.50@ 8.00
Cutter and common	6.00@ 7.50
Canner	5.00@ 6.00
BULLS (Yigs. Excl.), all weights:	
Beef, good	9.00@ 9.50
Sausage, good	8.75@ 9.40
Sausage, cutter and com.	7.75@ 8.75
Sausage, cutter and com.	7.00@ 7.75
VEALERS, all weights:	
Good and choice	11.00@ 12.50
Common and medium	9.00@ 11.00
Cull	6.00@ 8.00
CALVES, 500 lbs. down:	
Good and choice	8.50@ 10.00
Common and medium	7.50@ 8.50
Cull	6.00@ 7.50
Slaughter Lambs and Sheep: <sup>1</sup>	
LAMBS:	
Good and choice*	11.35@ 11.75
Medium and good*	10.25@ 11.15
Common	9.50@ 10.00
YLG. WETHERS:	
Good and choice*	9.50@ 9.75
Medium*	8.25@ 9.25
EWES:	
Good and choice	5.00@ 6.00
Common and medium	3.50@ 5.00

<sup>1</sup>Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. \*Quotations on slaughtered lambs and yearlings of Good and Choice and of Medium and Good grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

## PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Nov. 28:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,050	2,225	2,250	700
San Francisco	450	50	1,875	1,925
Portland	3,000	215	4,045	2,400

## CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week totaled 20,623 cattle, 2,581 calves, 42,756 hogs and 9,584 sheep.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 29, 1941, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 10,411 hogs; Swift & Company, 11,862 hogs; Wilson & Co., 13,909 hogs; Western Packing Co., Inc., 2,400 hogs; Agar Packing Co., 6,274 hogs; Shippers, 7,689 hogs; Others, 27,818 hogs.

Total: 45,998 cattle; 5,190 calves; 80,372 hogs; 27,736 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,297	462	3,192	3,064
Cudahy Pkg. Co.	2,354	472	1,488	5,348
Swift & Company	2,322	654	2,649	8,123
Wilson & Co.	2,520	681	2,047	2,839
Indep. Pkg. Co.	—	—	350	—
Kornblum Pkg. Co.	809	—	—	—
Others	4,096	167	2,765	896
<b>Total</b>	<b>16,388</b>	<b>2,436</b>	<b>12,489</b>	<b>13,262</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,861	4,432	4,745	—
Cudahy Pkg. Co.	8,228	8,697	5,973	—
Swift & Company	9,761	8,039	3,061	—
Wilson & Co.	1,777	2,590	863	—
Others	6,940	—	—	—
Cattle and calves: Eagle Pkg. Co., 7; Greater Omaha Pkg. Co., 83; Geo. Hoffman, 49; Lewis Pkg. Co., 765; Nebraska Beef Co., 525; Omaha Pkg. Co., 178; John Roth, 75; So. Omaha Pkg. Co., 796; Lincoln Pkg. Co., 281.	—	—	—	—
Total: 16,351 cattle and calves; 20,707 hogs; 12,582 sheep.	—	—	—	—

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,372	2,531	10,435	5,974
Swift & Company	3,069	2,926	14,335	5,401
Hunter Pkg. Co.	1,659	65	5,817	1,107
Krey Pkg. Co.	—	—	2,826	—
Laclede Pkg. Co.	—	—	6,481	—
Siehoff Pkg. Co.	—	—	3,626	—
Shippers	5,859	1,570	11,411	889
Others	8,213	61	1,623	633
<b>Total</b>	<b>17,651</b>	<b>7,153</b>	<b>57,884</b>	<b>14,003</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,935	389	8,246	7,884
Armour and Company	3,343	255	7,566	4,046
Others	2,242	115	1,683	—
<b>Total</b>	<b>8,520</b>	<b>759</b>	<b>17,495</b>	<b>11,930</b>

Not including 4,275 hogs bought direct.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,250	53	6,037	4,108
Armour and Company	2,383	28	6,311	4,044
Swift & Company	2,127	75	8,838	3,266
Shippers	5,468	78	4,423	487
Others	189	8	—	1
<b>Total</b>	<b>9,417</b>	<b>240</b>	<b>20,609</b>	<b>11,856</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,976	663	1,903	1,177
Wilson & Co.	1,936	960	1,982	1,114
Local Butchers	184	17	1,214	2
<b>Total</b>	<b>4,006</b>	<b>1,640</b>	<b>5,199</b>	<b>2,293</b>

Not including 170 cattle and 1,014 hogs bought direct.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,147	863	2,334	1,576
Wichita D. B. Co.	15	—	—	—
Dunn-Ostertag	75	—	56	—
Fred W. Dold	150	—	438	—
Sunflower Pkg. Co.	18	—	112	—
Excel Pkg. Co.	260	—	—	—
Others	2,283	—	492	286
<b>Total</b>	<b>8,948</b>	<b>863</b>	<b>3,432</b>	<b>1,862</b>

Not including 38 cattle and 810 hogs bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,071	80	2,302	3,711
Swift & Company	1,472	202	2,284	3,446
Cudahy Pkg. Co.	890	85	2,046	1,403
Others	1,232	198	1,245	2,921
<b>Total</b>	<b>4,663</b>	<b>574</b>	<b>7,877</b>	<b>9,481</b>

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,690	3,517	24,733	8,582
Cudahy Pkg. Co.	980	2,845	—	2,737
Rifkin & Son	995	90	—	—
Swift & Company	5,515	5,824	38,564	15,207
Others	6,183	745	—	—
<b>Total</b>	<b>17,363</b>	<b>13,011</b>	<b>68,297</b>	<b>26,526</b>

## INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	2,224	839	35,264	3,887
Armour and Company	558	120	3,973	—
Hilgemeyer Bros.	—	—	500	—
Stumpf Bros.	—	—	146	—
Stark & Wetzel	233	20	675	48
Wabunita and Deters	73	46	317	48
Maass Hartman	—	19	—	—
Shipper	3,040	2,032	26,761	9,284
Others	1,484	290	392	536
<b>Total</b>	<b>7,664</b>	<b>3,366</b>	<b>68,828</b>	<b>13,755</b>

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	—	18	889	—
E. Kahn's Sons Co.	541	276	9,015	1,583
Lohrey Packing Co.	—	—	298	—
H. H. Meyer Pkg. Co.	14	—	5,137	—
J. Schlachter	158	157	—	50
J. F. Schroth P. Co.	—	14	2,040	—
J. F. Stegner Co.	333	211	—	30
Shipper	—	403	8,050	—
Others	—	1,823	774	212
<b>Total</b>	<b>3,395</b>	<b>1,431</b>	<b>21,350</b>	<b>2,264</b>

Not including 1,144 cattle, 2,504 hogs and 207 sheep bought direct.

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,334	1,617	2,108	3,247
Swift & Company	2,497	1,869	1,862	3,041
Bliss Bonnett Pkg. Co.	2,235	54	—	4
City Pkg. Co.	—	226	739	—
Rosenthal Pkg. Co.	38	8	69	2
<b>Total</b>	<b>5,350</b>	<b>3,548</b>	<b>5,054</b>	<b>6,204</b>

## RECAPITULATION

### CATTLE

	Week ended Nov. 29	Prev. week	Cor. week Nov. 1940
Chicago	45,993	31,480	45,846
Kansas City	16,388	12,280	15,739
Omaha	16,381	18,069	19,489
East St. Louis	17,131	15,542	16,023
St. Joseph	5,820	5,887	6,266
Sioux City	9,417	13,061	9,974
Oklahoma City	4,006	4,361	3,681
Wichita	3,948	5,118	3,851
Denver	4,065	4,190	3,779
St. Paul	17,363	12,763	17,344
Milwaukee	4,246	3,068	—
Indianapolis	7,664	4,798	7,064
Cincinnati	3,396	2,277	3,525
Ft. Worth	5,350	6,445	5,698
<b>Total</b>	<b>169,077</b>	<b>137,003</b>	<b>156,761</b>

### HOGS

	Week ended Nov. 29	Prev. week	Cor. week Nov. 1940
Chicago	80,872	51,247	106,192
Kansas City	12,439	10,966	16,859
Omaha	20,707	23,626	46,928
East St. Louis	57,884	42,751	50,776
St. Joseph	17,495	15,651	31,041
Sioux City	20,919	24,729	37,924
Oklahoma City	9,109	7,211	12,041
Wichita	3,432	4,313	4,615
Denver	7,877	7,895	10,429
St. Paul	63,297	42,637	81,573
Milwaukee	11,654	8,347	—
Indianapolis	68,328	44,580	81,559
Cincinnati	21,350	21,448	27,285
Ft. Worth	5,064	5,064	9,027
<b>Total</b>	<b>395,697</b>	<b>312,424</b>	<b>545,772</b>

### SHEEP

	Nov. 29	Nov. 22	Nov. 15
Chicago	27,736	17,202	33,532
Kansas City	13,262	10,833	17,576
Omaha	12,582	11,306	17,873
East St. Louis	14,003	8,444	11,006
St. Joseph	11,930	13,324	13,516
Sioux City	11,856	15,854	13,242
Oklahoma City	2,636	1,919	906
Wichita	1,662	1,619	1,771
Denver	9,481	4,671	10,771
St. Paul	26,526	21,900	24,143
Milwaukee	2,027	1,173	—
Indianapolis	13,755	5,976	15,796
Cincinnati	1,431	1,065	2,365
Ft. Worth	6,294	5,263	6,339
<b>Total</b>	<b>155,038</b>	<b>120,872</b>	<b>168,929</b>

\*Cattle and calves. †Not including directs.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Mon., Nov. 24	17,021	1,136	31,367	9,021
Tues., Nov. 25	14,910	1,622	39,051	10,680
Wed., Nov. 26	11,771	1,197	19,265	11,476
Thurs., Nov. 27	13,227	994	19,984	11,209
Fri., Nov. 28	1,876	694	8,086	5,468
Sat., Nov. 29	500	500	5,500	3,800

\*Total this week... \$51,725  
Prev. week... 30,695  
Year ago... 50,963  
Two years ago... 44,166

### SHIPMENTS‡

	Cattle	Calves	Hogs	Sheep
Mon., Nov. 24	3,982	29	2,097	1,088
Tues., Nov. 25	2,469	190	1,158	223
Wed., Nov. 26	3,851	38	768	1,064
Thurs., Nov. 27	1,664	63	1,428	541
Fri., Nov. 28	500	—	2,000	1,000
Sat., Nov. 29	100	—	100	100

\*Including 1,186 cattle, 777 calves, 35,423 hogs and 21,590 sheep direct to packers.

†All receipts include directs.

### NOVEMBER AND YEAR RECEIPTS

—November—Year—

	November	Year
Cattle	178,584	170,020
Calves	24,482	26,353
Hogs	427,935	555,876
Sheep	161,794	151,911

\*All receipts include directs.

\*\*Based on Wednesday's prices.

†Only show rejects sold.

### SUPPLIES FOR CHICAGO PACKERS

—Cattle—Hogs—Sheep—Lambs—

	Cattle	Hogs	Sheep	Lambs
Week ended Nov. 28	39,159	109,820	46,497	—
Previous week	19,354	98,950	23,341	—
1940	36,532	156,872	37,124	—
1939	31,512	117,938	44,581	—
1938*	5,287	38,504	14,475	—
1937	103,752	237	8,735	8,90
1936	178,445	221	10,255	9,745

Av. 1936-40 ..... \$ 8.40 \$ 7.45 \$ 3.90 \$ 9.15

\*Based on Wednesday's prices.

†Only show rejects sold.

### HOG RECEIPTS, WEIGHTS AND PRICES

—Av. Wt. —Top Av. —

No. Rec'd	Ibs.	Top Av.
211,174	242	\$10.05 \$10.65
Previous week	98,362	10.45 10.25
1940	162,350	223 6.30 6.10
1939	128,836	236 5.80 5.45
1938	37,950	217 7.25 7.25
1937	103,752	237 8.73 8.90
1936	178,445	221 10.25 9.745

‡Week ended Nov. 27, 1941, estimated.

### CHICAGO HOG SLAUGHTERS

Hog slaughters at Chicago under federal inspection for week ending November 2

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended November 29, 1941:

### CATTLE

	Week ended Nov. 29	Prev. week	Cor. 1940
Sheep			
9,021			
10,680			
11,470			
11,200			
5,465			
3,300			
51,145	30,164	16,621	28,290
31,352	18,824	14,250	15,731
41,704	16,665	17,151	17,978
55,943	11,793	8,560	12,122
Sheep	St. Joseph	7,940	5,681
1,688	Sioux City	7,424	9,420
222	Wichita	4,849	5,516
1,694	Philadelphia	1,800	2,081
541	Indianapolis	2,585	2,040
1,000	New York & Jersey City	10,118	9,000
100	Oklahoma City	5,906	6,718
4,648	Cincinnati	4,103	2,055
5,887	Denver	4,963	4,129
4,674	St. Paul	17,123	12,453
11,108	Milwaukee	8,885	2,902
22 hogs	Total	148,037	118,583
T\$	*Cattle and calves. †Not including directs.	131,293	

### HOGS

	Chicago	139,241	112,239	178,964
Kansas City	43,168	40,297	77,642	
Omaha	45,169	52,454	85,046	
East St. Louis	62,925	72,605	113,741	
St. Joseph	20,272	20,596	45,936	
Sioux City	36,682	36,621	55,814	
Wichita	4,242	5,494	5,907	
Philadelphia	14,538	16,538	2,430	
Indianapolis	30,076	22,394	31,489	
New York & Jersey City	49,913	48,945	53,650	
Oklahoma City	6,382	10,587	12,041	
Cincinnati	18,749	14,743	20,387	
Denver	8,308	7,248	11,003	
St. Paul	63,297	42,637	51,573	
Milwaukee	11,641	8,826	.....	
Total	584,737	512,099	779,123	

\*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

### SHEEP

	Chicago	19,410	9,407	20,310
Kansas City	14,262	10,533	17,576	
Omaha	14,695	13,594	20,304	
East St. Louis	13,114	8,857	10,646	
St. Joseph	11,930	13,324	13,516	
Sioux City	12,532	17,341	14,741	
Wichita	1,862	1,849	1,864	
Philadelphia	2,443	3,641	16,615	
Indianapolis	4,146	2,478	3,047	
New York & Jersey City	60,533	54,295	54,450	
Oklahoma City	2,293	1,916	906	
Cincinnati	2,449	1,274	1,208	
Denver	7,387	4,036	5,928	
St. Paul	26,526	21,990	24,145	
Milwaukee	1,498	1,172	.....	
Total	194,080	166,407	211,353	

\*Not including directs.

## RECEIPTS AT CHIEF CENTERS

Receipts for week ended Nov. 28:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Nov. 28	228,000	511,000	245,000
Previous week	204,000	482,000	206,000
1940	222,000	731,000	257,000
1939	182,000	508,000	233,000
1938	206,000	461,000	254,000

At 11 markets:

	Hogs
Week ended Nov. 28	436,000
Previous week	352,000
1940	662,000
1939	437,000
1938	390,000

At 7 markets:

	Cattle	Hogs	Sheep
Week ended Nov. 28	170,000	377,000	176,000
Previous week	137,000	327,000	145,000
1940	164,000	564,000	174,000
1939	135,000	370,000	161,000
1938	123,000	314,000	160,000

## CASH FARM INCOME

Cash farm income from marketings of meat animals in October totaled \$384 million, or \$51 million above the total for September and \$103 million above October, 1940. For the first ten months of 1941, cash farm income from meat animals totaled \$2,647 million compared with \$1,958 million in 1940. For the first ten months of 1941, total cash farm income from marketings and government payments was \$9,186 million.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

### WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
Week ending November 29, 1941	11,065	1,877	2,650
Week previous	9,618	2,487	2,040
Same week year ago	8,907	2,006	2,176
Week ending November 29, 1941	867	1,297	2,609
Week previous	595	1,359	2,116
Same week year ago	1,211	1,174	2,422
Week ending November 29, 1941	1,049	719	103
Week previous	301	829	105
Same week year ago	551	752	11
Week ending November 29, 1941	17,800	996	686
Week previous	13,771	1,354	421
Same week year ago	9,419	1,331	988
Week ending November 29, 1941	50,067	11,429	17,701
Week previous	39,210	15,071	18,514
Same week year ago	43,510	12,627	14,498
Week ending November 29, 1941	2,666	108	935
Week previous	1,533	330	950
Same week year ago	1,583	594	898
Week ending November 29, 1941	3,533,526	353,110	500,958
Week previous	2,672,991	386,174	332,266
Same week year ago	2,602,229	455,377	636,667
Week ending November 29, 1941	313,021	...	...
Week previous	329,048	...	...
Same week year ago	348,746	...	...

### LOCAL SLAUGHTERS

	Week ending November 29, 1941	10,718	1,800	...
Week previous	9,056	2,031	...	...
Same week year ago	8,969	1,643	...	...
Week ending November 29, 1941	12,662	2,016	...	...
Week previous	11,777	2,314	...	...
Same week year ago	13,123	2,420	...	...
Week ending November 29, 1941	46,274	14,838	...	...
Week previous	42,718	16,838	...	...
Same week year ago	53,650	16,615	...	...
Week ending November 29, 1941	60,533	2,443	...	...
Week previous	54,295	3,641	...	...
Same week year ago	54,450	2,430	...	...

Country dressed product at New York totaled 4,687 veal, 26 hogs and 71 lambs. Previous week 3,523 veal, 111 hogs and 85 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ended November 28 was 193,894 head smaller than in 1940, totaling 907,810 head against 1,101,704. Some gain was shown in cattle slaughter, which totaled 168,210 head against 165,403 last year.

Number of animals processed in 27 centers for week ended November 28:

	Cattle	Calves	Hogs	Sheep
New York Area <sup>1</sup>	10,448	12,826	49,913	60,510
Phila. & Balt. <sup>2</sup>	3,661	975	26,929	1,498
Ohio-Penn. <sup>3</sup>	662,000			
Group <sup>4</sup>	9,110	5,559	66,100	10,325
Chicago <sup>5</sup>	31,116	7,218	139,241	57,943
St. Louis Area <sup>6</sup>	14,264	9,316	52,925	17,495
Kansas City <sup>7</sup>	15,876	3,836	43,168	17,284
Southwest <sup>8</sup>				
Group <sup>9</sup>	19,116	8,185	44,259	25,477
Omaha	15,005	614	45,169	19,866
Sioux City	8,253	160	38,685	18,868
St. Paul-Wis. <sup>10</sup>	25,800	32,277	167,077	38,752
Interior Iowa & So. Minn. <sup>11</sup>	15,561	7,505	196,344	40,669
Total	168,210	86,469	907,810	303,682
Total prev. week	161,972	75,717	837,807	256,095
Total last year	165,403	78,387	1,101,704	277,845

<sup>1</sup>Includes New York City, Newark, and Jersey City. <sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. <sup>3</sup>Includes Elkhorn, Ill., and Quincy, Ill. <sup>4</sup>Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. <sup>5</sup>Includes St. Joseph, Wichita, Oklahoma City, and Ft. Worth. <sup>6</sup>Includes St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. <sup>7</sup>Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

## CANADIAN LIVESTOCK PRICES

	STEERS	VEAL CALVES	
Toronto	\$ 9.50	\$ 9.25	\$ 8.75
Montreal	9.75	9.75	8.25
Winnipeg	9.25	9.25	8.00
Calgary	8.60	8.60	7.25
Edmonton	8.50	8.50	7.00
Prince Albert	8.00	7.75	6.50
Moose Jaw	7.75	7.65	6.75
Saskatoon	9.00	8.25	6.25
Regina	8.00	7.25	6.50
Vancouver	8.75	8.75	7.75

	HOG CARCASSES*	GOOD LAMBS	
Toronto	\$14.85	\$14.85	\$10.85
Montreal	14.90	15.00	10.85
Winnipeg	13.75	13.75	10.45
Calgary	13.50	13.85	9.65
Edmonton	13.60	13.60	9.65
Prince Albert	13.40	13.40	9.75
Moose Jaw	13.40	13.40	9.75
Saskatoon	13.35	13.20	9.75
Regina	13.40	13.40	9.90
Vancouver	14.25	14.25	10.50

\*Official Canadian hog grades are now on carcass basis, quotations from B1 Grade, Grade A, \$1.00 premium.

# CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

## Position Wanted

### Plant Superintendent

Years of practical plant operating experience all Departments. Beef killing, hog killing, hog cutting, sausage manufacturing, curing, smoked meats, tank house. Handle labor, costs. Excellent references. W-461, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**PRACTICAL PACKING HOUSE MANAGER:** Twenty years experience buying, selling, manufacturing. Desires connection as manager or assistant to owner of independent plant. Top references. W-482, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**NON-UNION Sausage maker and pork curing man expert on loaves, also acting foreman.** W-483, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**A THOROUGHLY EXPERIENCED SAUSAGE FOREMAN** desires to make another connection. Twelve years last position. Able to take full charge. Full line loaves specialties. References furnished. W-494, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**Position as Plant or Sales Manager** Twenty years' experience packing house accounting, selling, processing of all kinds and plant management. Thoroughly capable, reliable. Have excellent record. Can furnish best of references. W-495, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**CASING FOREMAN DESIRES CHANGE:** Twenty years experience with all natural casings. Expert on production quality and cost cutting. Capable of supervising the buying and selling. Will go anywhere. Exceptional references. What have you? W-497, THE NATIONAL PROVISIONER, 300 Madison, New York, N. Y.

**Salesman—Sales Executive** Fifteen years' experience as assistant and branch manager for leading eastern packers. Unlimited supervisory experience in detailed specialty work on sausage, produce, refinery products. Excellent provision man. Consider any location. W-498, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**SAUSAGE FOREMAN, 10 years' experience,** can make all kinds of sausage, meat loaves, meat curing, boiled and baked hams. Experienced in figuring sausage costs. Would like personal interview. Married, reliable, employed at present. W-501, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Men Wanted

**WANTED: Assistant to General Manager** in medium size packing plant. Must know livestock buying and beef sales. W-459, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED: Man to handle non-edible dry rendering plant, 4,000 lbs. capacity.** Must have best of references. W-463, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**SALESMAN: Sausage seasoning.** Several desirable territories available. Liberal commission basis. W-467 THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Men Wanted

**GROUND FLOOR OPENING** for packer buyer. All kinds of butcher cattle, hogs and sheep. Daily livestock market, recently opened. ENID UNION STOCKYARDS CO., Enid, Okla.

**EXPERIENCED WORKING FOREMAN OR SAUSAGE MAKER:** New York state. Must have good background in loaf manufacture. Very modern progressive plant. All inquiries held strictly confidential. Also have opening for two good ham boners. W-491, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**MIDWEST PACKER DESIRES SOBER,** industrious foreman for combination hog cutting and killing department. Must be familiar with all operations and cuts. Married man preferred. State age, family status, previous experience and references. W-496, THE NATIONAL PROVISIONER, Chicago, Ill.

**WANTED: ASSISTANT PLANT SUPERINTENDENT,** with knowledge of meat canning plant operations. Opportunity for advancement. Reply confidential. W-499, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED: MAN WHO UNDERSTANDS preparing and canning inncheon meat.** W-500, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Business Opportunities

The liquidating agents of The Crown Packing Company will offer for sale at Public Auction to the highest and best bidder, for cash, on December 16, 1941, at 11 A.M. at the office of The Crown Packing Company at 1003 East 4th Street, Grand Island, Nebraska, the entire plant, fixtures, machinery, equipment, stock, good will, and all belongings necessary for the operation of the business. This is a going business located in the heart of livestock producing territory with excellent local livestock markets as a source of supply. Plant is located in town of 19,000, which is a distributing point for a wide territory. 122,000 people live within 60 miles of this plant. Production is streamlined throughout. Plant has concrete floors, is well lighted and machinery is in excellent condition. Killing capacity 100 hogs and 40 cattle per day.

Further information will be furnished by either of the undersigned: Fred B. Winter or L. E. Ray, Liquidating Agents, Grand Island, Nebraska.

**PACKING PLANT:** prosperous Central California city. Capacity thirty head cattle, sixteen acres, corrals, buildings, water, paved road, railroad spur. \$60,000. W-476, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Imported Canned Meats

Aggressive agents and distributors wanted throughout U.S.A. Only experienced firms with good following and best references need apply. W-492, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Equipment for Sale

**AVAILABLE, one rebuilt hog dehairer,** capacity 40 hogs per hour. Unit furnished with 10 h.p. motor. W-470, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**JUST SECURED:** Inspect our shops, 385 Doremus Avenue, Newark, New Jersey; ALBRIGHT-NELL 22x18" DIRECT MOTOR DRIVEN LAND ROLL; 10 DOPP KETTLES, with and without agitators, 50 gal. and up; 3 MEAT EXTRACTORS; 1000 LB. CUTTER; 1000 LB. GRINDER; 5 VERTICAL TANK AGG DRYERS; 5 ALUMINUM KETTLES, 1500 lb. No. 60 28-ton HYDRAULIC PRESS; also our large stock crushers, pumps, filter presses, etc. Send us your inquiries.

**WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT**  
Consolidated Products Company, Inc.  
14-19 Park Row, New York City, New York

**TWO SEVENTY-TWO INCH Ond dryers** in good mechanical condition. Can be inspected in operation, available by January first. Hickman & Clark, P.O. Box 177, Fort Wayne, Ind.

## Business Opportunities

**FOR SALE:** Meat Packing Plant and three retail outlets. All doing profitable business. Forty-four years record. Successful operation. Owner wishes to retire. W-468 THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED: COMPLETE RENDERING PLANT.** Give full information concerning equipment, facilities, type raw products handled, tonnage, etc. W-493, THE NATIONAL PROVISIONER, 300 Madison Avenue, New York, N. Y.



**WIPE  
THE SLATE  
CLEAN**

Dispose of space-wasting unused equipment, turn it into cash! Hundreds of others have found a ready market in this section. You can too! Simply list the items you wish to dispose of. These columns will do the rest.

**GET ACTION—USE**

**NATIONAL PROVISIONER "CLASSIFIEDS"**

**THE  
CASING HOUSE  
BERTH. LEVI & CO., INC.**  
ESTABLISHED 1882  
NEW YORK BUENOS AIRES CHICAGO AUSTRALIA LONDON WELLINGTON

**Wilmington Provision Company**  
**TOWER BRAND MEATS**  
**Slaughterers of Cattle, Hogs,  
Lambs and Calves**  
U. S. GOVERNMENT INSPECTION  
WILMINGTON DELAWARE

**THE CUDAHY PACKING CO.**  
PRODUCERS, IMPORTERS AND EXPORTERS OF  
**Sausage Casings**  
221 NORTH LA SALLE STREET CHICAGO, U. S. A.

BEEF • PORK • VEAL • LAMB  
 HAMS • BACON • SAUSAGE  
 LARD • CANNED MEATS • Sheep, hog and beef casings



Inquiries welcomed at all times

**JOHN MORRELL & CO.**

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas



The Original Philadelphia Scrapple  
 by

**John J. Felin & Co., Inc.**

Pork Packers

"Glorified"

HAMS • BACON • LARD • DELICATESSEN

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**KINGAN'S RELIABLE**

HAMS • BACON • LARD • SAUSAGE  
 CANNED MEATS • OLEOMARGARINE  
 CHEESE • BUTTER • EGGS • POULTRY

A full line of Fresh Pork • Beef • Veal  
 Mutton and Cured Pork Cuts

Hides • Digester Tankage

**KINGAN & CO.**

PORK AND BEEF PACKERS

Main Plant, Indianapolis

Established 1845

**Superior Packing Co.**

Price      Quality      Service



Chicago

St. Paul

DRESSED BEEF

BONELESS BEEF and VEAL

Carlots

Barrel Lots

**Rath's**

from the Land O'Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

**THE E. KAHN'S SONS CO.**

CINCINNATI, O.

"AMERICAN BEAUTY"  
 HAMS AND BACON

Straight and Mixed Cars of Beef,  
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 H. L. Woodruff Earl McAdams Clayton P. Lee P. G. Gray Co.  
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**BICZYJA**

(Pronounced BE-CHI-YA)

— AND —  
 PRONOUNCED

The finest Polish-Style  
 Ham on the market to-  
 day by hundreds of sat-  
 isfied Tobin customers!



**THE TOBIN PACKING CO., INC.**

FORT DODGE, IOWA

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Callahan, A. P. & Co.	29	Kingan & Co.	45	Stedman's Foundry & Machine Wks.	35
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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

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Hams - Bacon  
Dried Beef

## HYGRADE'S

West Virginia Style  
Cured Ham  
Ready to Serve

## HYGRADE'S

Frankfurters in  
Natural Casings

## HYGRADE'S

Beef - Veal  
Lamb - Pork

## HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.



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YOU BUY OR

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Domestic and Foreign

Connections

Invited!

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GOOD FOOD

Main Office and Packing Plant  
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BEEF • VEAL • PORK • LAMB  
HUNTERIZED SMOKED AND CANNED HAM

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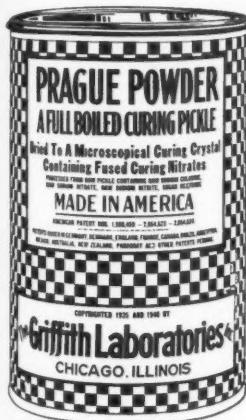
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# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626



This smoked ham has been processed and made tender by using the BIG BOY PUMP, with 45-lb. pressure in the arteries, with PRAGUE POWDER PICKLE being quickly absorbed through the capillaries, making this ham ready for the tenderizing heat in the smokehouse. We suggest, first, a drying period; second, a gradual heat over a period of time sufficient to bring the internal temperature up to 142°.

## DO YOUR JOB RIGHT!

Our Big Boy Pump opens the vein system and the PRAGUE PICKLE flows freely, introducing a curing action that creates a ripening flavor. It gives a satisfying taste when served.

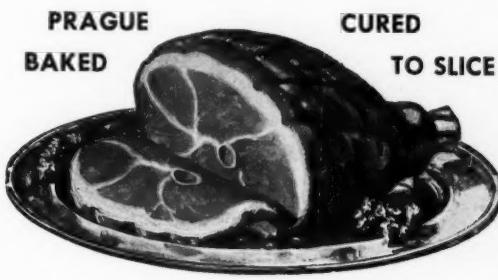
Prague Cured Hams have a Juicy Ham flavor. The army in camp or in the field must be fed a daily ration of smoked ham and a full 4 slices of sweet, juicy bacon.



*It takes brain, muscle and courage to fight life's battles. Our men  
need properly cured meats!*

These cool Fall days will require heated foods to add zest to the evening meal. We suggest that baked ham, with the bone left in, might have a large sale if properly presented to the trade, with printed direc-

tions for heating in the household kitchen, ready to serve when the man of the house comes home and the hungry children are in from school.



A Mild

"READY TO EAT HAM"



WEIGH YOUR PICKLE

## THE GRIFFITH LABORATORIES

1415-1431 WEST 37th STREET - - - - - CHICAGO, ILLINOIS

Eastern Factory: 37-47 Empire St., Newark, New Jersey

Canadian Factory and Offices: 1 Industrial St., Leaside, Toronto 12, Ontario

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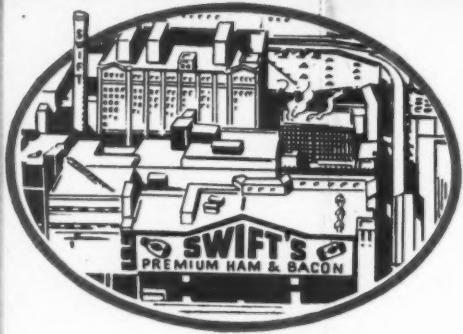
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8, 1941



A RECORD OF DEPENDABILITY  
THAT'S NEVER BEEN BROKEN!



we have always been able to meet customers' gelatin requirements.

Naturally, the business of preparing and selling jellied meats depends entirely on needed supplies of high quality gelatin. Our records prove that we have never yet turned away a customer! Today, every possible step is being taken to insure our customers of a steady future supply. And Superclear Gelatin will continue to be the finest product of its kind—high in test and quality, unsurpassed for crystal clear, sparkling jellied meats.

SWIFT'S *Superclear GELATIN*  
A SUPERIOR JELLED MEAT GELATIN  
SWIFT & COMPANY  
Gelatin Division  
Chicago, Ill.

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